



FAMILIA
ESCUADERO

TASTING NOTES

“LOGOS I”

Varietals:	40% Garnacha, 30% Tempranillo, 30% Cabernet
Alcohol:	14%
Aging:	18 months in new French and new American oak barrels

Logos I is a 'vino de guarda,' crafted only from the very best harvests with the purpose of aging for many years in the bottle to reach its maximum potential. Intense, complex, and elegant in aromas.

The vineyards are located on the banks of Navarra, in the foothills of the Iberian mountain range, under the influence of the Moncayo mountain.

The grapes come from vineyards with an average age of 60 years.

ELABORATION

Fermentation in stainless steel tanks with autochthonous yeast of the vineyard, controlling the temperature at 30°C. The total duration of the maceration was 30 days.

The wine was transferred to new French oak barrels (70%) and new American (30%) and remained there for 18 months. During the aging process, the barrels were racked 4 times. After bottling the wine spent 8 years in the bottle cellar before being commercialized.

TASTING

Deep cherry color with purple trimmings. On the nose, notes of wild berries and funds of roasted oak. We also perceive aromas of black fruit (plums) at its best point of ripeness, floral notes. The palate is round with a fruited load and fresh acidity. Tasty and persistent finish.

FOOD MATCH

Will accompany perfectly semi aged sheep cheese, roasted red meat and game.



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