

“LOGOS” ROSADO

Varietals: 100% Garnacha

Alcohol: 13%

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

ELABORATION

It is a free run wine, according to the traditional method of Navarra.

It was left to macerate with the skins for only 3 hours at a low temperature of 11°C to obtain a very light colour.

Once fermentation was completed, the wine was racked to remove the gross lees, leaving the fine lees in suspension for 5 months, with daily stirrings to round the wine.

TASTING

Light onion skin colour with coppery tones. Aromas of ripe red fruits, creamy and spicy touches. Full and powerful on the palate, filling it with the fruit flavours of the varieties. Excellent balance between alcohol and acidity. In short, a structured wine that is very easy to drink and a joy on the palate.

FOODMATCH

Vegetables, rice and grills.



HACIENDA LOGOS

FINCA LA SARDA, CTRA. NACIONAL 232, KM. 83,4 – 31590 CASTEJÓN – NAVARRA
Tel.: +34 941 398 008 - Fax: +34 941 398 070 - www.familiaescudero.com – info@familiaescudero.com