



FAMILIA
ESCUDERO

TASTING NOTES

“LOGOS” MERLOT

Varietals: 100% Merlot

Alcohol: 14%

Aging: 12 months in French oak barrels of first and second use

In the foothills of the Iberian Cordillera and under the influence of the Moncayo mountain, our Hacienda Logos is located in the La Sarda Estate, with vineyards of an average age of 40 years cultivated in very poor limestone lands, as a consequence the yields are very low.

ELABORATION

Fermentation in stainless steel tanks at a temperature around 28°C and long maceration of more than 30 days. Slight passage through French oak barrels of first and second use for 12 months.

TASTING

Dark maroon colour with good cover. On the nose it is fruity, with notes of berries and aromas of grape skins due to its great maceration, with a slight touch of vanilla from the barrel. On the palate, spicy with notes of raisins and berries. Very complex and elegant, forceful yet friendly.

FOOD MATCH

It will perfectly accompany strong and semi-cured cheeses, red meat and game. Stews with meat and legumes. Ham and sausages



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