



FAMILIA
ESCUADERO

TASTING NOTES

“LOGOS” CHARDONNAY

Varietals: 100% Chardonnay

Alcohol: 12,5-13%

The grapes come from the family owned vineyards located at the slopes of Monte Yerga at an altitude of 700 meters above sea level.

ELABORATION

The grapes were harvested in very healthy condition and with a perfect quality of aromas.

The elaboration method of this wine proceeds from an investigation in which a new experimentation method is used to obtain a white wine with much more longevity than usual.

30% of the wine is fermented in American oak barrels. This way, the white wine will have a positive evolution inside the bottle and its life will be much longer.

TASTING

- Clean and bright, pale yellow with greenish tones.
- The aroma is intense with a frutal and soft aroma of cask that makes it very nice.
- On the palate it is rich in nuances with an adequate acidity and balance.

FOOD MATCH

Appetizers, grilled fish, rice, pasta and oriental food.



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