

“LOGOS” GARNACHA

Varietals:	100% Garnacha
Alcohol:	14%
Aging:	Slight passage through French oak barrels of first and second use for 12 months.

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 60 years cultivated in very poor limestone lands, as a consequence the yields are very low. Garnacha is the queen grape of Navarra's vineyards.

ELABORATION

Fermentation in stainless steel tanks at a temperature around 28°C and long maceration of 25 days.

Slight passage through French oak barrels of first and second use for 12 months.

TASTING

Very intense cherry colour with maroon edges. Floral and ripe fruit aroma, with a slight touch of vanilla from the barrel. In the mouth it is powerful, very tasty and meaty. Complex and forceful, yet gentle, due to its well-ripened tannins.

FOODMATCH

This wine will go perfectly with strong and cured cheeses. Stews with meat and vegetables. All kinds of game, ham and sausages.

