



FAMILIA
ESCUDERO

TASTING NOTES

“LOGOS” ROSADO

Varietals: 70% Garnacha, 30% Tempranillo

Alcohol: 13,5%

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.

The wine has stayed 18 hours in maceration with the peels, to a low temperature of 11°C, and soon 40% of must was extracted and left to rest for 24 hours in order to clean it by precipitation.

The fermentation was done in new American oak barrels where the wine remained for 4 months of further aging.

TASTING

Light strawberry with copper tones proceeding from the barrique. Mature red fruits aromas, creamy spicy touch and with vanilla bottom. Ample in mouth, filling it of fruit flavors of the variety, With a slight touch of good oak. Excellent balance between alcohol and acidity.

FOOD MATCH

Vegetables, rice and grills.



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