





## **LOGOS II**

The vineyards are located on the banks of Navarra, in the foothills of the Iberian mountain range, under the influence of the Moncayo mountain. The grapes come from vineyards with an average age of 60 years.

After maceration, the wine transferred to fine American oak barrels and remain there for 14 months. During the aging process, the barrels are racked 4 times. After bottling the wine, it spends 12 months in the bottle cellar before being commercialized.

## **Our Tasting**

**Visual:** Cherry colour with dark garnet tones.

**Olfatory:** On the nose, aromas of the maceration and Garnacha fruit that are enhanced by the contributions of the noble oak.

**Gustatory:** The palate is fine, elegant and unctuous. Long aftertaste persistent.

**Pairing:** Will accompany perfectly semi aged sheep cheese, roasted red meat and game

Bruxelles Gold Medal

## **Awards**



**Country** Spain

D.O. / Area

**Producer** Bodegas Escudero

**Type** Red

**Grape**60% Garnacha, 20%
Tempranillo, 10% Cabernet, 10% Merlot

Vintage 2011

**Aging** 14 months in American oak barrels

Alcohol 14%

Bot/cx