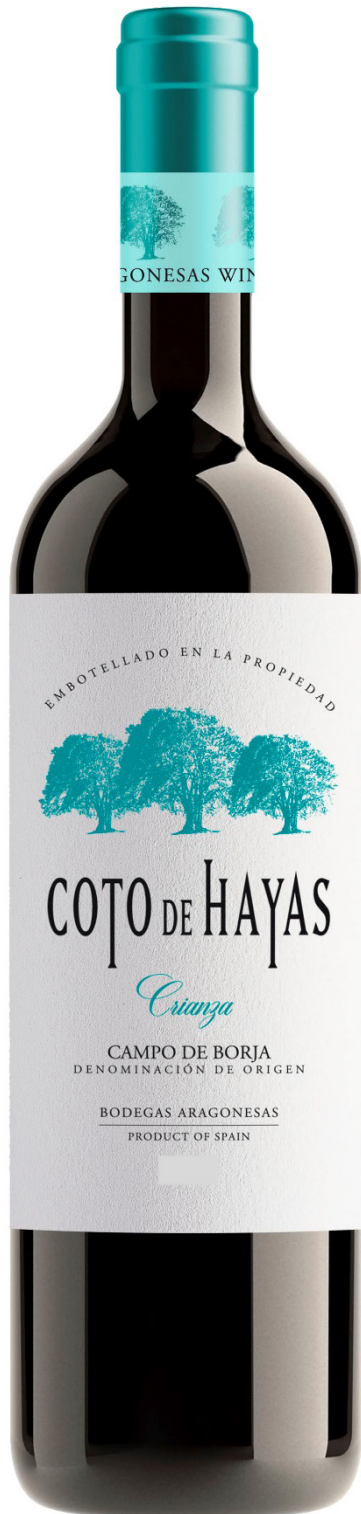


COTO DE HAYAS



Crianza

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

60% Garnacha, 40% Tempranillo

VINIFICATION

Produced from 35 year old vines. Maceration and fermentation in stainless steel for 15 days. Aged nine months in French and American oak.

THE WINERY

Coto de Hayas Crianza is produced by Bodegas Aragonesas, a 100% farmer owned cooperative. The winery is located in the small town of Fuendejalón amongst the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. The extremely dry, hot climate and stark contrast between day and night time temperatures are ideal for making fruity, aromatic wines. Many of the winery's vineyards were planted over a century ago and produce very low yields of ripe, concentrated fruit.

TASTING NOTE

Aromatic with ripe fruit, pepper and vanilla. Dry, medium-bodied and smooth with snappy red fruits and spice backed by mellow tannins and subtle acidity.

FOOD PAIRINGS

Excellent with roasted chicken, grilled vegetables, hard cheeses and moderately hearty cuisine.

89 Peñin Guide 2017
2013 Vintage
87 Wine Enthusiast
2011 Vintage