

COTO DE HAYAS

Rosado

Wine Maker: Javier Vela

Designation: DO Campo de Borja

Location: Town of Fuendejalón

Vineyards: High hills and plateaus between the Sierra Moncayo Mountains and the Ebro River Valley

Exposure: North East

Average age of Vines: 25 years

Elevation: 1150 - 1800 feet

Soil: Calcareous lime; moderate rockiness and organic matter content with good drainage and nutrient levels

Varietals: 90% Garnacha, 10% Cabernet Sauvignon

Sub Varietal: Garnacha indigenous to Campo de Borja

Training System: Cordon Royet and Gobelet

Vine Density: 800 - 1,200 / acre

Harvest Method: Hand and machine

Harvest: 2nd week of September

Maceration period: 6 hours (cold) in stainless steel tanks

Fermentation Vessels: Stainless steel tanks

Fermentation Temperature: 60° F

Cases Produced: 3,200

UPC: 0 20106 50110 2



Founded in 1984, Bodegas Aragonesas has grown to become the largest wine estate in Campo de Borja DO. The winery is located in the small town of Fuendejalón amongst the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. Garnacha is the signature variety of Bodegas Aragonesas. It is indigenous to Campo de Borja and has been cultivated there for over 800 years. The extremely dry, hot climate and stark contrast between day and night time temperatures are ideal for making fruity, aromatic wines from this late ripening variety. Many of the winery's vineyards were planted over a century ago and produce very low yields of ripe, concentrated fruit. In recent years, international varieties have been planted to add complexity to the estate's blends. At all levels, Bodegas Aragonesas' wines are approachable, balanced, smooth – and fruity. At the same time, the wines are always crafted with a sense of place and respect for the qualities that make Garnacha unique.

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