

COTO DE HAYAS



Centenaria

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Organic Garnacha, 100+ year-old vines

VINIFICATION

Organic Grapes are harvested by hand from old bush vines. The yields are very low, and each vine can produce only one bottle of wine. 15 days of maceration and fermentation in stainless steel are followed by four months aging on the lees in new French oak barrels to add complexity and flavor. *Vegan friendly.*

THE WINERY

Centenaria is produced by Bodegas Aragonesas located in the small town of Fuendejalón, in the Spanish province of Aragón, for which it is named. Situated in the upper Ebro River Valley, and on the slopes of the Sierra Moncayo Mountains, it is the largest winery in Campo de Borja DO. This is the ancestral home of Garnacha, where the extremely hot, dry climate and stark contrast between day and nighttime temperatures are ideal for cultivation of this late ripening variety. Garnacha vineyards are noted in the agricultural records kept by Cistercian Monks of the nearby Veruela Monastery, dating back to 1145. Today, the low yields of these century-old vines produce rich, concentrated wines with distinctive aromas and flavors. At all levels, they are approachable, balanced, smooth and fruity. At the same time, they are crafted with a sense of place and respect for the qualities that make Garnacha unique.

TASTING NOTE

This modern, rich wine is aromatic and full bodied with concentrated red and blue fruit flavors, hints of toast, smoke and spice. Vibrant acidity keeps everything in balance.

FOOD PAIRINGS

Serve with anything off the grill.

