

COTO DE HAYAS



Centenaria

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Garnacha, 100+ year-old vines

VINIFICATION

Grapes are harvested by hand. 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.

THE WINERY

Centenaria 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

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.

89 Peñin Guide 2017
2015 Vintage
89 Wine Spectator
2014 Vintage

90 Peñin Guide 2015
2013 Vintage
91 Wine Spectator
2012, 2011 Vintages