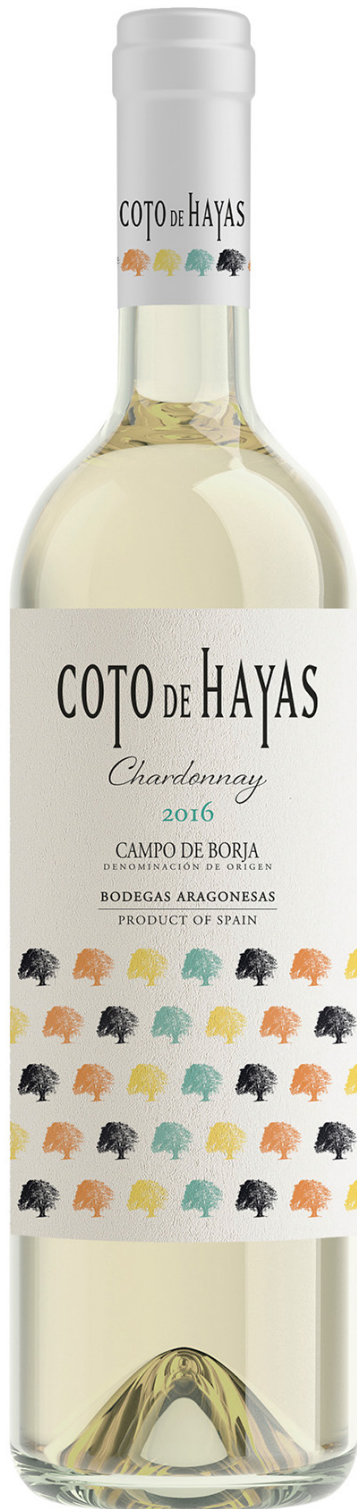


COTO DE HAYAS



Chardonnay

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Chardonnay

VINIFICATION

After a brief 6 hour maceration, the wine is fermented at 60°F fermented in temperature controlled stainless steel tanks.

THE WINERY

Coto de Hayas Chardonnay is produced by Bodegas Aragonesas in the small town of Fuendejalón nestled in 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

Refreshing and bright, with traces of white flower scents lingering over clean green apple and lemon flavors. Light-bodied and dry with moderate acidity.

FOOD PAIRINGS

Serve chilled with fresh cheeses and lighter fare like seafood and chicken.