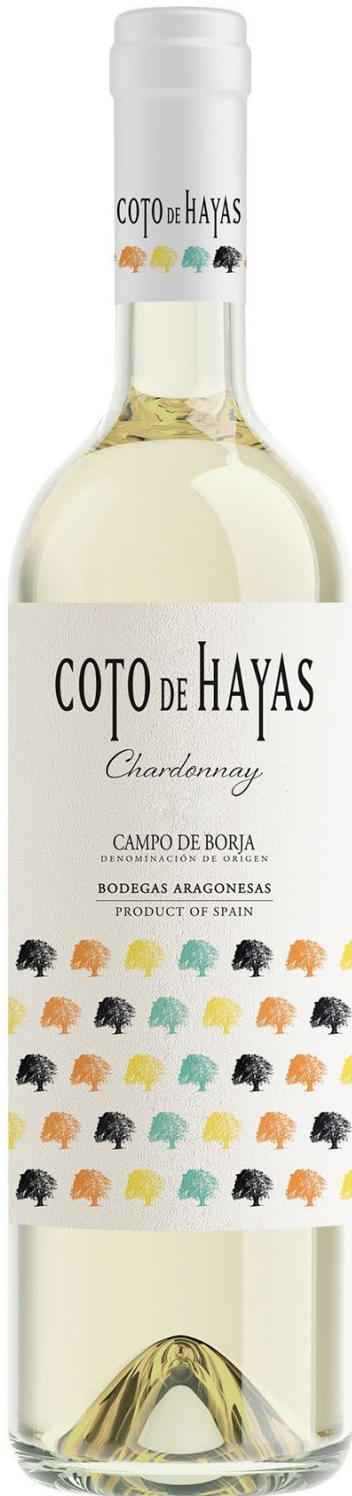


COTO DE HAYAS



Chardonnay

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Chardonnay

VINIFICATION

Grapes are soft pressed. After a brief six-hour maceration, the wine is fermented at 60°F in temperature controlled stainless steel tanks.

Vegan friendly.

THE WINERY

Coto de Hayas Chardonnay is produced by Bodegas Aragonesas 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

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.



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