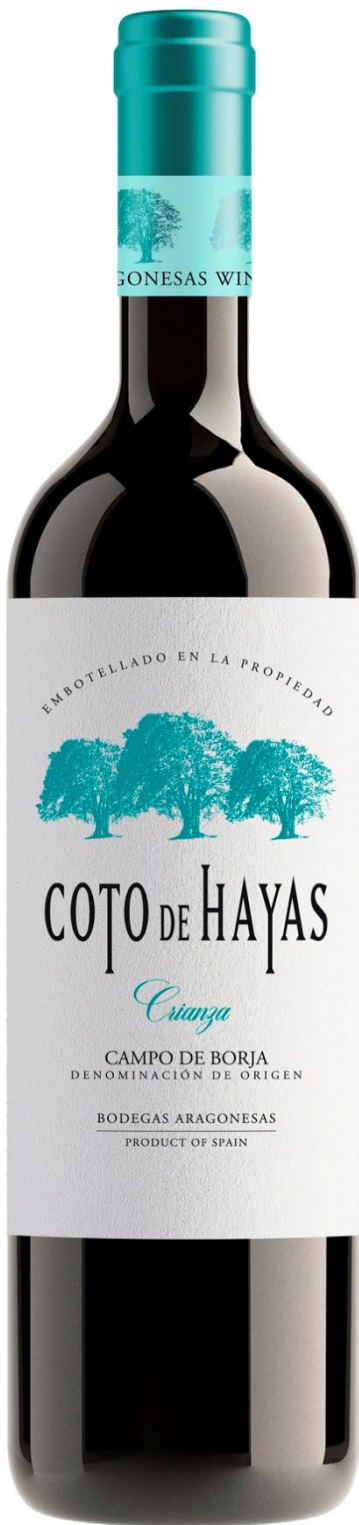


# COTO DE HAYAS



## Crianza

Campo de Borja D.O., Fuendejalón, Spain

### GRAPE VARIETIES

60% Garnacha, 40% Tempranillo

### VINIFICATION

Produced from 35-year-old vines. Maceration and fermentation in stainless steel for 15 days. Aged six months in French and American oak. *Vegan friendly.*

### THE WINERY

Coto de Hayas Crianza 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

Aromatic with ripe fruit, pepper and vanilla. Dry, medium-bodied and smooth with snappy red fruits and spice backed by mellow tannins and subtle acidity.

### FOOD PAIRINGS

Excellent with roasted chicken, grilled vegetables, hard cheeses and moderately hearty cuisine.



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