

COTO DE HAYAS



Fagus

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Old Vine Garnacha

VINIFICATION

Produced from 40–50-year-old vines from a selection of single vineyards with very low yields. Fermented with temperature control. Maceration with skin contact for two weeks. Aged ten months in new French oak barrels. Unfined and unfiltered. *Vegan friendly.*

THE WINERY

Fagus is the scientific genus of the Beech Tree which grows around the vineyards of Bodegas Aragonesas, the winery which produces this wine. It is located in the small town of Fuendejalón, in the Spanish province of Aragon, 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

Cherry red color with ruby hues. Intense mineral, spice and vanilla aromas. Powerful and fleshy, yet balanced and concentrated with bright acidity, silky tannins and a long finish.

FOOD PAIRING

Pair with hearty stews and grilled meats.

2020 **92** WINE ENTHUSIAST *Hidden Gem!*