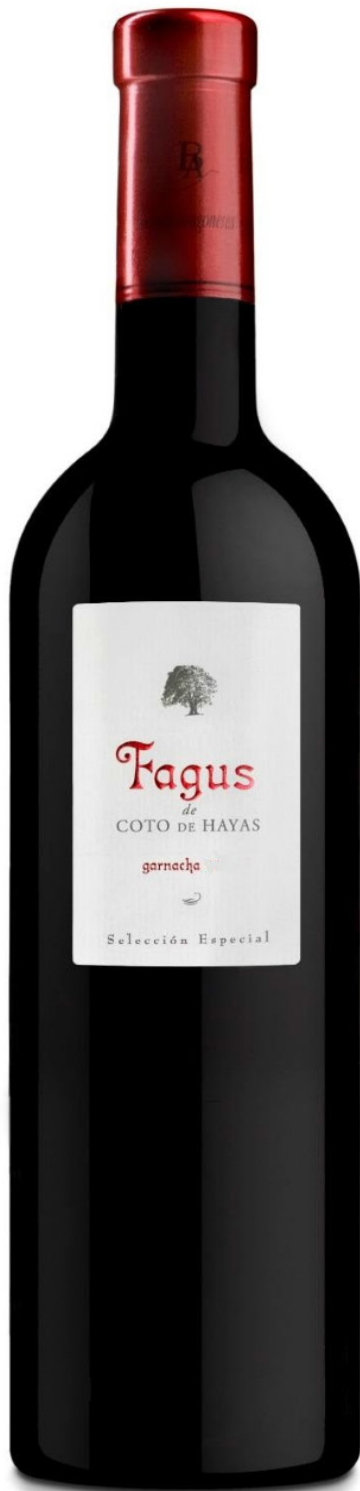


COTO DE HAYAS



Fagus

Campo de Borja D.O., Fuendejalón, Spain

GRAPE

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.

THE WINERY

Fagus is the scientific genus of the Beech Tree which grows around the vineyards of Bodegas Aragonesas, the 100% farmer owned cooperative which produces this wine. 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

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

Hearty meals and anything off the grill.

90 Peñin Guide 2017

2014 Vintage

91 Wine Advocate

2012 Vintage

Ranked #1 Vivino

"Top 50 Under \$25 Wines of 2015"

2012 Vintage