

COTO DE HAYAS



Garnacha Syrah

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

70% Garnacha, 30% Syrah

VINIFICATION

Grapes are harvested from vines averaging 25 years old. Maceration for 15 days in stainless steel tanks. Fermentation of the Garnacha lasts eight days in stainless steel at 77° F. The Syrah undergoes carbonic maceration, followed by 15 days of malolactic fermentation. The Garnacha and Syrah are blended after fermentation.

THE WINERY

Coto de Hayas Garnacha Syrah 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

Ruby red color. Pronounced red fruit and spice aromas. Medium-bodied, dry and easy going. Fresh, fruity and lightly peppery with mild acidity and soft tannins.

FOOD PAIRING

Very versatile and ideal with casual meals, cured meats and cheese

88 Wine Advocate

2016 Vintage

Wine Enthusiast

2015 Vintage **BEST BUY**

88 Peñin Guide 2017

2015 Vintage