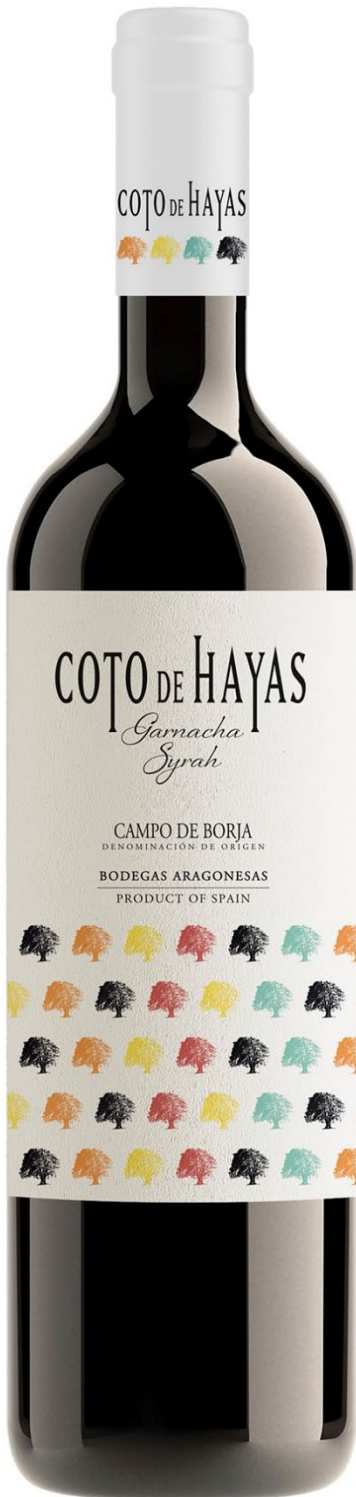


# COTO DE HAYAS



## Garnacha Syrah

Campo de Borja D.O., Fuendejalón, Spain

### GRAPE VARIETIES

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. *Vegan friendly.*

### THE WINERY

Coto de Hayas Garnacha Syrah 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

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.



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