

# COTO DE HAYAS



## Rosado

Campo de Borja D.O., Fuendejalón, Spain

### GRAPE VARIETY

100% Garnacha

### VINIFICATION

Maceration lasts about six hours until the wine reaches the correct color and body. It is then drawn off from the skins and fermented in stainless steel tanks at 50° F to preserve the freshness and fruit.

### THE WINERY

Garnacha Rosado 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

Medium bodied, aromatic and dry with ripe red berry flavors and citrus notes. Easy-going and clean with bright acidity.

### FOOD PAIRINGS

Serve chilled with seafood, poultry, fresh cheeses and other light preparations.