

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. *Vegan friendly.*

THE WINERY

Coto de Hayas Rosado is produced by Bodegas Aragonesas, located 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. All of the old Garnacha vines are farmed sustainably using organic methods. Although they are not officially certified, all the 100% Garnacha wines produced by Bodegas Aragonesas are made with organic grapes. 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

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.



THE MARCHETTI COMPANY

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