

COTO DE HAYAS



Tempranillo-Cabernet *Roble*

Campo de Borja D.O., Fuendejalon, Spain

GRAPE VARIETIES

85% Tempranillo, 15% Cabernet Sauvignon

VINIFICATION

15 days of maceration and fermentation in stainless steel are followed by four months aging in American oak barrels to add complexity and flavor.
Vegan friendly.

THE WINERY

Coto de Hayas Tempranillo Cabernet Roble is produced by Bodegas Aragonesas in the small town of Fuendejalon, in the Spanish province of Aragon, 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

This modern wine is aromatic and medium bodied with ripe red fruit, toasty oak and vanilla flavors balanced by bright acidity and moderate tannin.

FOOD PAIRINGS

This is a versatile wine that goes particularly well with hard cheeses and anything off the grill.



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12/8/2023