

COTO DE HAYAS



Tempranillo-Cabernet *Roble*

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETIES

85% Tempranillo, 15% Cabernet Sauvignon

VINIFICATION

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

THE WINERY

Coto de Hayas Tempranillo Cabernet Roble is produced by Bodegas Aragonesas, a 100% farmer owned cooperative. The winery is located in the small town of Fuendejalón amongst 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

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

Serve with anything off the grill.

87 Peñin Guide 2017 & 2016
2015, 2014 Vintages