

# COTO DE HAYAS



## Verdejo

Campo de Borja D.O., Fuendejalón,  
Spain

### GRAPE VARIETY

100% Verdejo

### VINIFICATION

This wine is produced from a 35-acre vineyard planted eight years ago. Verdejo is not indigenous to Campo de Borja, but it is well suited to the alluvial iron rich clay soils on the slopes of the Sierra Moncayo Mountains. Grapes are harvested by hand in September at dawn and blanketed with dry ice “snow” to prevent any oxidization before they are soft pressed. After a brief six hour maceration, the wine is fermented at 60°F in temperature controlled stainless steel tanks.

### THE WINERY

Coto de Hayas Verdejo 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

Refreshing and bright, with traces of white flower scents lingering over clean green apple and lemon flavors. Light bodied and dry with moderate acidity.

### FOOD PAIRINGS

Serve chilled with fresh cheeses and lighter fare like seafood and chicken.

