

COTO DE HAYAS GRAN RESERVA

REGION: D.O. Campo de Borja

ALCOHOL: 14% Vol.

GRAPE VARIETIES: 86% Garnacha, 10% Syrah and 4% Mazuela. Selected grapes from dry old vineyards over 50 years old located at 600 meters altitude.

DATE HARVESTED: Hand picking between 2nd. week of September and 3rd. week of October.

PROCESS: Traditional wine making, fermented at 28° C under temperature control, followed by a 15 day maceration with skin contact.

CRIANZA: Ageing for 24 months in French oak barrels followed by at least another twenty four months in its own bottle.

TASTING:

Colour. - Deep and ruby red of great clarity and brightness

Aroma. - The aromas are complex, a blend of spices and ripe fruit. Fine notes to cacao and toasted.

Palate. - To taste the sensation is full and harmonious, smooth and lingering. Aftertaste remains long time where fruity and spices notes reappear.

FOOD PAIRING RECOMMENDATIONS: Red and cured meat, roasts, cheese.

SERVE: Best at 18°C

PRESENTATION: Bordeaux “Seduction”



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