

COTO DE HAYAS VIÑAS DEL CIERZO

ALCOHOL: 14 % Vol

GRAPE VARIETIES

Garnacha (86%), Syrah (10%) and Mazuela (4%).

VINEYARD CHARACTERISTICS

Grapes are selected from old and rainfed vineyards, located on slate and clay-ferrous soils.

DATE HARVESTED

From the 1st week of October for Garnacha and Mazeula and the 3rd week of September for Syrah.

PROCESS

Traditional wine making, fermentation at 28°-30° C under temperature control, 14 day maceration with skin contact. The malolactic fermentation took place in tanks. Both varieties are blended before the ageing in barrels.

AGEING

Aged in French oak barrels for 12 months. Additional bottle ageing before release.

TASTING

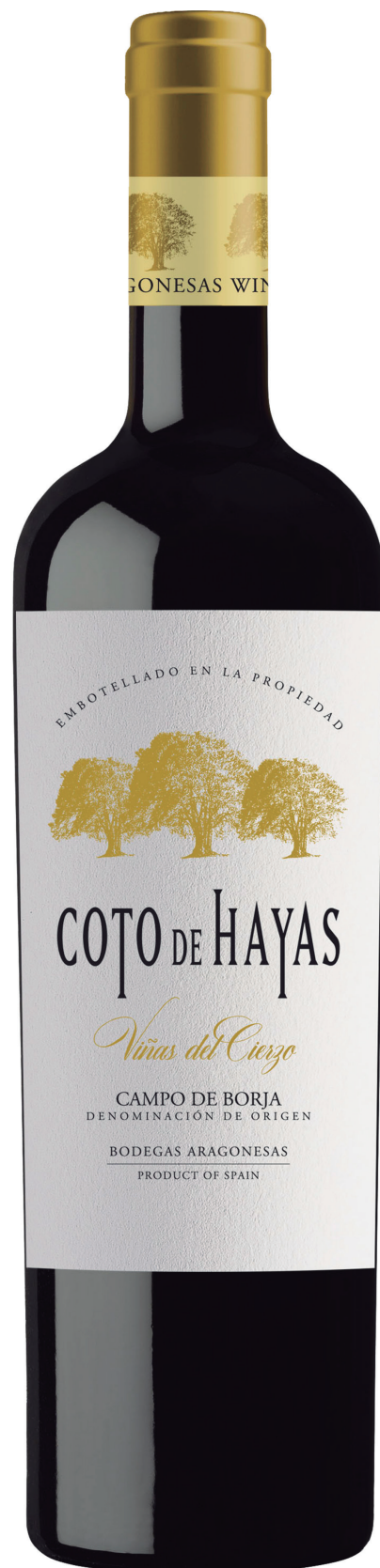
Colour: Intense cherry-red, bright

Aroma: High intensity, complex aromas are of red and black fruits, mineral tones, slight smoky and spicy notes given by the time spent in barrels. Fine notes to cacao, coffee and toasted.

Palate: Smooth, wide and fleshy on the palate.

Full, harmonious and balanced. Aftertaste remains long time whereas fruity and spices notes as well as memories of cacao and coffee reappear.

SERVE AT: 16° C



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