

COTO DE HAYAS TEMPRANILLO CABERNET

ALCOHOL: 13,5 % Vol.

GRAPE VARIETIES:

Tempranillo , Cabernet Sauvignon

VINEYARD CHARACTERISTICS:

Vine age of 25 years for Tempranillo and 20 years for Cabernet Sauvignon.

DATE HARVESTED :

from the 3rd week of September

PROCESS :

Traditional wine making of both separated varieties , fermented at 28° C under temperature control. A maceration during 2 weeks is carried out. Once obtained the desired objectives, it is drawn off and pressed. Afterwards both varieties are blended.

CRIANZA :

Ageing for 4 months in new American oak barrels.

TASTING:

Colour.- Cherry red with violet hues; clean and bright.

Aroma.- Medium intensity, fruity, spicy notes given by the ageing in oak.

Palate.- Smooth, wide and well structured, rich in tannins with a long aftertaste.

FOOD PAIRING RECOMMENDATIONS:

Pasta, rice, white meat and cheese.

SERVE AT: 16°C



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