

# COTO DE HAYAS WHITE YOUNG

**ALCOHOL:** 13% Vol.

**GRAPE VARIETIES:** Chardonnay

**DATE HARVESTED :**  
1st week of September

**PROCESS :**

Maceration during 6 hours at a low temperature, traditional wine making at 16°C under control temperature in stainless steel tanks.

**TASTING:**

Colour.- Pale yellow with greenish tones.

Aroma.- Very high intensity with fruity and floral sensations afforded by the grape variety.

Palate.- Smooth start, full bodied and harmonious with an elegant and long lasting aftertaste.

**SERVE AT: 8° C**



**ARAGONESAS**  
BODEGAS/WINERY

<http://www.bodegasaragonesas.com>