

COTO DE HAYAS CRIANZA

ALCOHOL: 13,5% Vol.

GRAPE VARIETIES:

Garnacha and Tempranillo. Age of vines is 40 years for Garnacha and 30 years for Tempranillo.

DATE HARVESTED :

From the 2nd week of September.

PROCESS :

Traditional wine making at 28°C in stainless steel deposits under controlled temperature. A maceration for 15 days is carried out, afterwards the malolactic fermentation is made for both varieties separated.

AGEING:

After the malolactic fermentation, wine is taken to French and American barrels during 6-9 months. Additional bottle ageing before release.

TASTING:

Colour.- Intense red colour with violet tones; clean and bright.

Aroma.- Medium and complex intensity with spicy and fruity aromas.

Palate.- Smooth, wide, harmonic, with a long aftertaste.

SERVE AT: 17°C



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