

COTO DE HAYAS RESERVA

ALCOHOL: 14 % Vol.

GRAPE VARIETY: Garnacha.

VINEYARD CHARACTERISTICS

From selected Garnacha vineyards over 40 years old, located on slate and clay-ferrous soils.

DATE HARVESTED

From the 4th week of September.

PROCESS

Traditional wine making, fermentation at 28°-30° C under temperature control, maceration with skin contact for 14 days. The malolactic fermentation took place a part in new barrels and a part in tanks.

AGEING

Aged in French oak barrels for 15 months. Additional bottle ageing before release.

TASTING

Colour: Deep and ruby red of great brightness

Aroma: High intensity. The aromas are complex of black fruits, very expressive, light smoky tones, a blend of spices and ripe fruit. Fine notes to cacao, coffee and toasted.

Palate: Smooth, wide, fleshy, full bodied, harmonious, and lingering. Aftertaste remains long time whereas fruity, spicy, cocoa and coffee notes reappear.

SERVE AT: 17° C



ARAGONESAS
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<http://www.bodegasaragonesas.com>