COTO DE HAYAS RED

ALCOHOL: 13,5% Vol.

GRAPE VARIETIES: Garnacha and Syrah.

VINEYARD CHARACTERISTICS

Vine age of 30 years for Garnacha and 20 years for Syrah.

DATE HARVESTED

4th week of September and 1st week of October.

PROCESS

Traditional wine making at less than 25° C. Cold maceration for 8 days in stainless steel deposits and carbonic semi-maceration for the Syrah grape. Once obtained the desired objectives, it is drawn off and pressed. After the malolactic fermentations both varieties are blended.

TASTING

Colour: Red cherry colour, with very clean violet hues. Very clean and bright.

Aroma: High intensity, strong and clean varietal. Fruity and floral notes.

Palate: Smooth and well structured, round and rich in nuances with a long aftertaste.

SERVE AT: 16° C



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