

Coto de Hayas Garnacha Syrah

THE FACTS

COUNTRY: Spain

REGION: Campo de Borja

APPELLATION: Campo de Borja

CEPAGE: 70% Grenache, 30% Syrah

WINEMAKING: Grapes are harvested from vines averaging 25 years old. Maceration for 15 days in stainless steel tanks.

Fermentation of the Garnacha lasts eight days in stainless steel at 77° F. The Syrah undergoes carbonic maceration, followed by 15 days of malolactic fermentation. The Garnacha and Syrah are blended after fermentation.

AGING: No oak ageing.

THE STORY

Bodegas Aragonesas is located in the small town of Fuendejalón, in the Spanish province of Aragón, for which it is named. Situated in the upper Ebro River Valley, and on the slopes of the Sierra Moncayo Mountains, it is the largest winery in Campo de Borja DOP. This is the ancestral home of Garnacha, and is the focus of Bodegas Aragonesas.

THE ADJECTIVES

OVERALL: Great fruit flavors in this casual every-day sipper.

AROMAS / FLAVORS: Ripe berries with a hint of pepper

MOUThFEEL: Medium-bodied, dry and easy going.

THE SELLING POINTS

Fresh and fruity, great-value, easy-drinking!

SUSTAINABILITY: Vegan

PAIRINGS: Tuesday meals like pizza and pasta!

