



Coto de Hayas Fagus



Varietal: 100% Garnacha

Elevation: 1150 - 1800 feet

Practice:

Dry Extract:

Appellation: Campo de Borja, Spain

Production: 3,200 cases

Alcohol: 14.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Cherry red color with ruby hues. Intense mineral, spice and vanilla aromas. Powerful and fleshy, yet balanced and concentrated with bright acidity, silky tannins and a long finish.

Aging:

10 months in 225L oak barrels

Winemaking:

Produced from 40-50-year-old vines from a selection of single vineyards with very low yields. Fermented with temperature control. Maceration with skin contact for two weeks. Aged ten months in new French oak barrels.

Food Pairing:

Hearty meals and anything off the grill.

Accolades:

2012 Wine Advocate – 91 pts

