

ClasSicO

Fine Wines & Spirits

-est. 2002 -

Coto de Hayas Garnacha Rose



Varietal: 100% Garnacha

Appellation: Campo de Borja, Spain

Alcohol %: 13.5

Production: cs

Soil:

Ph: g/l

Acidity : g/l

Age of Vines: 30 yrs

Practice:

Altitude: 1150 - 1800 feet

Tasting Notes: A very attractive strawberry pink, bright with some violet and blue tones, denoting youth. Clean and bright. Aromas of good intensity of red fruits of extraordinary quality and freshness. On the palate, it's flavorful, fresh, and very well-balanced. Excellent and full of nuances on the palate, with a powerful, full, and clean finish.

Vinification: A pre-fermentation maceration is carried out at 8 to 10°C for 6 hours. Once the desired results have been achieved, the wine is fermented using the traditional method, fermenting at 16°C with temperature control.

Food Pairing: Seafood like grilled octopus or scallops, Mediterranean dishes such as tapas and paella, charcuterie, fresh salads with fruits, grilled chicken, and spicy dishes from Thai, Mexican, or Indian cuisines

Accolades



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