

COTO DE HAYAS VERDEJO

REGION: D.O Campo de Borja

ALCOHOL: 12,5% Vol.

GRAPE VARIETIES: 100% Verdejo

DATE HARVESTED: 1st. week of September .

PROCESS: Harvest before sunrise with the lowest temperatures of the day so the fruit of the grape is kept fresh. Traditional wine making at 16°C under control temperature in stainless steel deposits followed by a 6 hours maceration.

TASTING:

Colour.- Pale yellow with green, clean and brilliant reflects.

Aroma.- Very high intensity with tropical fruit, citric and white flowers aromas.

Palate.- Intense attack, refresh, good acidity, very well balanced wine, fresh, fruity and elegant and long lasting aftertaste.

FOOD PAIRING RECOMMENDATIONS:

White meat, salads, seafood and any kind of appetizers.

SERVE: Between 8°-10° C



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