

COTO DE HAYAS

ROBLE

REGION: D.O. Campo de Borja

ALCOHOL: 13,5 % Vol.

GRAPE VARIETIES: 70% Tempranillo and 30% Cabernet Sauvignon

DATE HARVESTED : 3rd. week of September

PROCESS : Traditional wine making of both separated varieties , fermented at 28° C under temperature control, followed by a 15 day maceration. Afterwards both varieties are mixed.

CRIANZA : Ageing for 4 months in new American oak barrels.

TASTING:

Colour.- Ruby red with violet tones; clean and bright aspect.

Aroma.- Medium intensity with fruity and blend of the varieties with spices notes given by the crianza in oak.

Palate.- Smooth, wide and well structure attack, rich in tannins with a long aftertaste.

FOOD PAIRING RECOMMENDATIONS:

Pasta, rice, white meat and cheese.

SERVE: 16° C

PRESENTATION: Bordeaux "Seduction"

