FAGUS
Coto de Hayas

ALCOHOL: 14.5 % Vol.

GRAPE VARIETIES
Garnacha (100%)

VINEYARD CHARACTERISTICS:
Made from over 40-50 year old Garnacha vines with a yield of about two pounds per wine. The special coupage for this wine has been made using specially selected barrels from the previous vintage than the one printed on the label (8%), the one printed on label (85%) and the next one (7%).

DATE HARVESTED: From the first week of October.

PROCESS: Traditional method. Fermented at 28ºC with temperature control. Maceration in contact with the skin throughout three weeks. After the alcoholic fermentation we control the malolactic fermentation in French oak.

AGEING: Once finished the malolactic fermentation, we proceed to the decanting and pass the wine to new French oak in contact with its own skin. After this ageing we make a selection of the best oaks, the coupage of them and we proceed to the bottlelling. The average stay of the wine in barrels is 8-9 months.

TASTING:

Colour.- Intense cherry red colour with ruby hues. Very clean and brilliant.

Aroma.- Powerful but elegant aroma with very mature red fruit qualities, with spicy and vanilla notes afforded by the “crianza” in French oak casks.

Palate.- Perfectly balanced with a good volume, on the palate its generous, harmonious and sumptuous, filled with red fruits and soft, sweet tannins from the French oak barrels.

SERVE AT: Between 18º-20º C

ARAGONESAS
BODEGAS/WINERY

http://www.bodegasaragonesas.com