

## COTO DE HAYAS GARNACHA CENTENARIA 2020

**REGION** – D.O. Campo de Borja

**ALCOHOL CONTENT:** 14.5 % vol

**GRAPE VARIETIES:** Garnacha 100%

### **VINEYARD CHARACTERISTICS:**

Grapes from 100 years old vines, with an average yield of less than 1.5 kilos per vine. Located at single vineyards, “Monte Alto” and “La Sarda” on clay-ferrous and very arid, stony soils with rainfall less than 300 litres per square metre per year, at an altitude of 700 m.

**DATE HARVESTED:** Hand-pick, the second-third week of October.

**WINE MAKING :** Traditional method. Cold maceration for 24h. Fermented at 26 ° C in stainless steel deposits. A maceration during ten days is carried out and once obtained the desired objectives is drawn off and pressed.

**AGEING:** Ageing for 4-5 months in New French oak barrels where the Malolactic Fermentation is produced.

**TASTING:** *Color.-* Intense cherry red color, clean and shiny appearance.

*Aroma.-* High intensity, fruity and floral aroma with slightly roasted and spices notes obtained by the ageing in the wood.

*Palate.-* First attack in mouth is soft, broad, fleshy, harmonious and structured, very well balanced, with wide and very long aftertaste. Blueberry compote, vanilla and toffee notes.

**SERVING TEMPERATURE:** 17° C

**PRESENTATION:** Truncated cone “Sommelier” bottle