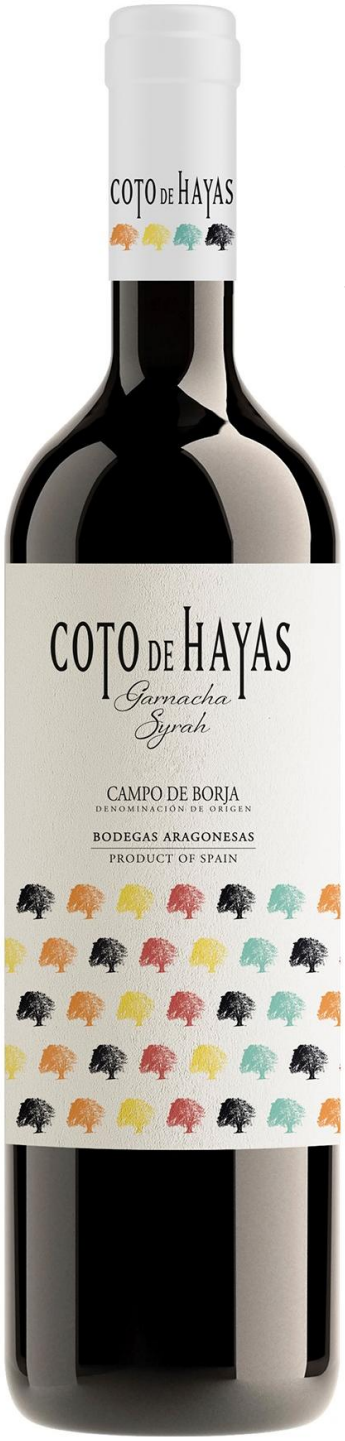
Coto de Hayas
Garnacha Syrah



The Facts

COUNTRY: Spain
REGION: Campo de Borja
APPELLATION: Campo de Borja
CEPAGE: 70% Grenache, 30% Syrah
WINEMAKING: Grapes are harvested from vines averaging 25 years old. Maceration for 15 days in stainless steel tanks. Fermentation of the Garnacha lasts eight days in stainless steel at 77° F. The Syrah undergoes carbonic maceration, followed by 15 days of malolactic fermentation. The Garnacha and Syrah are blended after fermentation.
ALCOHOL BY VOLUME: 13.5%
AGING: No oak ageing.

The Story

Bodegas Aragonesas is located in the small town of Fuendejalon, in the Spanish province of Aragon, for which it is named. Situated in the upper Ebro River Valley, and on the slopes of the Sierra Moncayo Mountains, it is the largest winery in Campo de Borja DOP. This is the ancestral home of Garnacha, and is the focus of Bodegas Aragonesas.

The Adjectives

OVERALL: Great fruit flavors in this casual every-day sipper.
AROMAS / FLAVORS: Ripe berries with a hint of pepper
MOUTHFEEL: Medium-bodied, dry and easy going.

The Selling Points

Fresh and fruity, great-value, easy-drinking!
SUSTAINABILITY: Vegan
PAIRINGS: Tuesday meals like pizza and pasta!

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