



**THE
MERCHANT
VINTNER
LTD.**

COTO DE HAYAS TEMPRANILLO CABERNET



WHAT'S INTERESTING

Although Bodegas Aragonesas was founded in 1984, the cultivation of the vines stems from 1145 and the Cistercian monks of the Monastery of Veruela, located a short distance from Fuendejalón and Magallón.

Our ancestors inherited this valuable and historic legacy and the following generations have enriched it to its highest potential.

PRODUCER

Bodegas Aragonesas was founded in 1984 when the cooperatives of Campo de Borja united. Recent years have seen the prestige and global recognition of the Coto de Hayas brand.

REGION/VINEYARD

The region of Rioja and Campo de Borja in the foothills of Spain south of Bilbao, provide the vineyards of Bodegas Aragonesas with a stunning environment and the perfect climate for this Coto de Hayas Tempranillo Cabernet. An outstanding wine from an outstanding growing climate. The red, stony soil provides the best environment for Garnacha, Tempranillo and Cabernet Sauvignon. These vigorous and robust vineyards, some more than 100 years old, are firmly established on unparalleled land that, combined with the harsh climate, gives these grapes their distinctive quality and personality.

VINIFICATION

Made primarily from Tempranillo variety (85%) grown in 25 year old vineyards with additional Cabernet Sauvignon (15%) from vines planted 10 years ago. Harvesting is done manually in order to avoid damaging the grape clusters and ensuring accurate selection. Fermented at 28 degrees and a 2 week maceration the wines are blended and aged for 4 months in American Oak.

TASTING NOTES

Colour: Cherry red with Violet hues. Clean and bright and fruity with spicy notes.

FOOD PAIRING

Cold meats, grilled red meats (lamb in particular) roasted chicken and grilled vegetables.