

COTO DE HAYAS



Garnacha Syrah

GRAPE VARIETIES

70% Old Vine Garnacha

30% Syrah

VINIFICATION

Hand and machine harvested. The maceration period lasts 15 days followed by eight days of fermentation in stainless steel tanks at controlled temperatures. Malolactic fermentation lasts 15 days.

PROFILE

Ruby red color. Pronounced red fruit and spice aromas. Medium-bodied, dry and easy going. Fresh, fruity and lightly peppery with mild acidity and soft tannins.

SERVING SUGGESTIONS

Serve at room temperature with full-flavored dinners.



SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

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