

COTO DE HAYAS VIÑAS DEL CIERZO RESERVA



GRAPE VARIETIES

Garnacha 86%, Syrah 10% and Mazuela 4%.

SOIL

Grapes are selected from old and rain fed vineyards, located on slate and clay-ferrous soils.

VINIFICATION

Traditional wine making, fermentation at 28°-30° C under temperature control, 14 day maceration with in tanks. All varieties are blended before the ageing in barrels. Aged in French oak barrels for 12 months. Additional bottle ageing before release.



TASTING NOTES.

Intense cherry-red, clean and bright. The nose is filled with complex aromas of red and black fruits, mineral tones, slight smokiness and spicy notes from the time spent in barrels. The palate is long with dark berry fruits and spices as well as memories of cacao and coffee which are more prominent on the finish. Well integrated tannins gives structure to this reserve wine.