

COTO DE HAYAS SOLO SYRAH



GRAPE VARIETIES

Syrah

SOIL

Red, stony soil.

VINIFICATION

Selected grapes from 20 years old vineyards located at a height between 400 and 500 meters from the sea. Traditional fermentation method at below 25°C. Maceration for 8 to 10 days in stainless steel tanks, produced by carbonic semi-maceration in one part of the grapes. Once the desired objectives have been achieved it is drawn off and pressed. After the malolactic fermentation it is aged for a short time in French oak barrels to create a more complex wine.



TASTING NOTES.

Intense cherry Red with hints of violet; a very clean appearance. High intensity on the nose, it has a clean and potent aroma with a clearly varietal nature. An assembly of fruit and florals with toasted notes that provide complexity and quality to the wine.

Smooth, full and structured, round, rich in nuances, full bodied with a long finish.