

ClasSicO

Fine Wines & Spirits

-est. 2002 -

Coto de Hayas Garnacha “Fagus”



Varietal: 100% Garnacha

Ph: g/l

Appellation: Campo de Borja, Spain

Acidity : g/l

Alcohol %: 14.5

Age of Vines: yrs

Production: cs

Practice:

Soil:

Altitude: 1150 - 1800 feet

Tasting Notes: Cherry red color with ruby hues. Intense mineral, spice and vanilla aromas. Powerful and fleshy, yet balanced and concentrated with bright acidity, silky tannins and a long finish.

Vinification: Produced from 40–50-year-old vines from a selection of single vineyards with very low yields. Fermented with temperature control. Maceration with skin contact for two weeks. Unfined and unfiltered. Vegan friendly.

Aging: Aged ten months in new French oak barrels.

Food Pairing: Pair with hearty stews and grilled meats.

Accolades

2020 **92** pts *Wine Enthusiast Hidden Gem*



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