



# “é” of Aylés

**VINTAGE:** 2014

**GRAPES:** 100% TEMPRANILLO

**VINTAGE REPORT:** Dry winter. Wet spring. Fine weather in Harvest time helped us to get a smaller, but healthy crop.

**VINEYARD:** more than 25 years old

**CLIMATE:** Extreme Continental

**HARVEST DATE:** Sep 2014

**YIELD:** max 34 hl/ hectare

**CASES PROD.:** 1300

**WINEMAKING:** Night harvest. Cold prefermentative maceration Temperature controlled Fermentation (indigenous yeasts) with pumpings and delestages. Malolactic fermentation takes place in french oak cask.

**WINEMAKERS:** Inmaculada Ramon/ Jorge Navascúes

**MATURATION:** 10 months french oak

**HIGHLIGHTS:** 90 Points – Guia Peñin 2018

**TASTING NOTES:** Dark reddish purple with cherry red towards the edge of the glass. Cherry, blackberry, smoke and rosemary on the nose, a bit of anise and mineral earth. It hovers in between medium and full bodied. Soft and elegant tannins, with crisp acidity that keep the mouth fresh. Good length on the finish.

**THE ESTATE:** Finca Aylés is located in northeastern Spain, near the city of Zaragoza (Aragón, south of La Rioja). With deep roots linked to the history of the province, the initiative led by the Ramón Reula family since the 1980s, when they reunified diverse minor estates that had been separated from the original Finca Aylés since the Middle Ages. This wine was the first vino de Pago of Aragón.

