



“L” of Aylés

VINTAGE: 2018

GRAPES: 50 % GARNACHA / 50 % CABERNET SAUVIGNON

VINTAGE REPORT: Cold and dry winter. The weather in summer and during harvest was good, more typical for the time of year. We are starting to see results regarding mulching and vigour.

VINEYARD: more than 25 years old

CLIMATE: Extreme Continental

HARVEST DATE: Sep - oct 2018

YIELD: max 34 hl/ hectare

CASES PROD.: 800

WINEMAKING: Night harvested. Cold prefermentative maceration longer than usual for this kind of wines. Temperature controlled fermentation with indigenous yeasts. Without malolactic fermentation to preserve acidity and freshness.

WINEMAKERS: Inmaculada Ramon/ Jorge Navascúes

MATURATION: Stainless steel tanks

TASTING NOTES: It displays an attractive and intense strawberry pink color and has aromas of great intensity that are reminiscent of red fruit preserves (strawberry and blackberries) with notes of cream and fresh herbs. On the palate it is balanced, savory and lively, with crisp acidity that cleans the mouth. Very distinctive, with more structure than is usual for this type of wine: intense, fragrant, with body and a great aromatic range.

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.

