



"S" of Aylés

VINTAGE: 2016

GRAPES: 100% GARNACHA

VINTAGE REPORT: Mild winter, early spring, but march was marked by violent winds. Then the weather improved. Quality is better than expected, particularly for the late-ripening Garnacha.

VINEYARD: more than 25 years old

CLIMATE: Extreme Continental

HARVEST DATE: Oct 2016

YIELD: max 34 hl/ hectare

CASES PROD.: 1500

WINEMAKING: Night harvested. Cold prefermentative maceration Temperature controlled fermentation (indigenous yeasts) with pumpings and without delestages. Malolactic fermentation takes place in french oak cask.

WINEMAKERS: Inmaculada Ramon/ Jorge Navascúes

MATURATION: 12 months french and american oak

HIGHLIGHTS: 91 Points – Guia Peñin 2019

TASTING NOTES: Purple and cherry red light colour. The nose reveals lavender, red-berries, licorice, kirsch and bouquet garni. Medium bodied. The mouth is marked by freshness, a fine structure and a long silky finish. A subtle garnacha wine with purity and minerality.

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 Aragon.

