



Wijnfiche

Pago Aylès – Patria Chica | Vino de Pago DO | BIO Spain (PAGO) – 2022

Domain

Pago Aylés

Finca Aylés is located in north-east Spain, near Zaragoza (halfway between Madrid and Barcelona) in the Aragon region. The Ramón Reula family's winemaking project began in the 1980s, uniting several properties. At that time, with an area of no less than 3,200 hectares of land, it became one of the largest estates in Aragon. However, Aylés is not just a winery. It is a defined estate where wine and nature combine in a special way. Organic and sustainable farming is meticulously practised, for example, and all wines have been certified organic since 2020. Remarkably, this Finca also tops the appellation pyramid and is proud to call itself Vino de Pago.

Vinification

Aged in a mix of American and French oak barrels.

Taste

In the glass, a deep, cherry-red colour shines through. The aromas seduce the nose with notes of ripe red fruits, juicy blackberries, roasted notes and a subtle hint of minerality and spiciness. With every sip, this wine reveals its fruity power, this yet surprisingly balanced and fresh thanks to the presence of fine acidity. The wine ends in a pleasant finish.

Food pairing

Lambscarré - roasted | BBQ | Cheese - aged

General information

Type: Red wine

Grape varieties: Merlot, Garnacha, Cabernet Sauvignon, Tempranillo

Viticulture: Organic

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Complex generous

