



Wijnfiche

Pago Ayles Patria – Chica | Vino de Pago – BIO Spain (PAGO) – 2023

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

The grapes grow on clay-limestone soils at the foot of a mountain range that provides natural shelter. The vineyards are cultivated entirely according to organic principles, enhancing the purity of the harvest. After picking and pressing, the wine is aged for twelve months in oak barrels, predominantly French with a smaller share of American oak. Finally, blending and bottling bring together the four grape varieties into a harmonious and well-balanced wine.

Taste

In the glass, the wine shines with a deep cherry-red colour. The aromas captivate the nose with notes of ripe red fruit, juicy blackberries, roasted nuances and a subtle touch of minerality and spice. On the palate, it reveals its fruity power, yet remains surprisingly balanced and fresh thanks to a fine acidity. The finish is pleasantly long and elegantly refined.

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

