Wijnfiche

# Finca Ayles - Patria Chica Tinto | Vino de Pago | BIO
# Spain (PAGO) — 2023

**Domain**

**Pago Aylés**

Finca Aylés is located near Zaragoza, in northeastern Spain, in the region of Aragón. The Ramón-Reula family's winemaking project began in the 1980s and grew into an impressive estate of more than 3,200 hectares. Aylés is more than a winery: it is a unique estate where wine and nature go hand in hand. The vineyards are farmed using organic and sustainable practices, and the wines have been organically certified since 2020. Aylés is also the only Vino de Pago in Aragón, the highest quality level within Spain's wine classification pyramid.

**Vinification**

The grapes grow on clay and limestone soils, at the foot of a mountain range that provides natural shelter. The vineyards are farmed entirely organically, contributing to the purity of the harvest. Following harvesting and pressing, the wine is aged for twelve months in oak barrels, predominantly French oak with a smaller proportion of American oak. Finally, the wine is blended and bottled, bringing the four grape varieties together to create a well-balanced wine.

**Taste**

In the glass, it displays a deep cherry-red colour. The aromas entice the nose with notes of ripe red fruit, juicy blackberries, roasted nuances and subtle hints of minerality and spice. With every sip, this wine reveals its rich fruit character, yet remains surprisingly balanced and fresh thanks to its fine acidity. The wine finishes with a pleasantly long and elegant 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

