



Wijnfiche

Finca Ayles – Patria Chica Blanco | Vino de Pago | BIO Spain (ARAGON) – 2025

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 organic vineyard has calcareous clay soils with pudding stones. Combined with the night-time harvest, this terroir contributes to the wine's fresh character. The grapes are pressed immediately after harvest. Fermentation begins in stainless steel tanks and is completed in French oak barrels. The wine is then aged for a further six months in barrel on its lees, before being bottled.

Taste

Bright golden yellow in colour. The nose reveals aromas of white peach, apple and pear, lifted by citrus zest and complemented by subtle floral and mineral notes. A spicy oak note adds further complexity. On the palate, the wine is full yet refined, with fresh acidity and a rich texture. The elegant oak influence is beautifully integrated, adding depth and complexity. The finish is clean, fruity and rich, with impressive length.

Food pairing

Poultry - chicken, grilled | Fish - Baked in butter | Cheese - cheese pater

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Complex with oak

