



# Aylés 3 of 3000

**VINTAGE:** 2016

**GRAPES:** 34% GARNACHA, 33% MERLOT, 33% CABERNET-SAUVIGNON

**ALC:** 14%

**RESIDUAL SUGAR:** 1,7 g/l.

**VINTAGE REPORT:** Regular weather in winter. Very warm summer and drought gave us lush, ready to drink and pleasant wines.

**VINEYARD:** more than 25 years old

**CLIMATE:** Extreme Continental

**HARVEST DATE:** Sep - oct 2016

**YIELD:** max 22 hl/ hectare

**WINEMAKING:** Night harvested. Cold prefermentative maceration Temperature controlled fermentation (indigenous yeasts) with pumpings and delestages. Malolactic fermentation takes place in french oak cask.

**WINEMAKERS:** Inmaculada Ramon/ Jorge Navascúes

**MATURATION:** 12 months french and american oak

**TASTING NOTES:** Smooth, full bodied wine with ripe black berry fruit flavours and spicy aromas (black pepper, asian spices, cinnamon) and mineral notes like graphite. Good acidity and tannin that ensures excellent aging potential.

**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 Aragón.

