AYLÉS

VINO DE PAGO

CUESTA DEL HERRERO



Vintage: 2022

Vintage report: Mild and dry winter. Spring was quite normal . Weather in summer was really good, and warm autumn, but finally, we obtained wines with very good freshness.

Grapes: Tempranillo, Garnacha, Merlot &Cabernet Sauvignon
Alcohol: 14,5%
Yields : 5500 kg /ha
Climate: Extreme continental microclimate

Vineyard and viticulture: The Cuesta del Herrero plots have pudding stones and clay soil with a high calcium component. We take advantage of this composition which enables us to produce fresher wines. A high production rate translates into a higher quality, due to a better foliar balance and a slower grape maturity. Harvest by night. Organic cert.

Winemaking: Cold prefermentative maceration. Due to a similar ripening cycle the fermentation of Tempranillo and Merlot take place together, after, the fermentation of Garnacha and Cabernet Sauvignon also take place together. (Temperature controlled fermentation with indigenous yeasts). Malolactic fermentation takes place in french oak cask, then spends 10 months in french oak barrels.

Aging potential: Between 5 and 7 years.

Tasting note: Attractive deep cherry red in colour. The wine displays pronounced intensity on the nose, well defined, with an extraordinary complex and wide range of aromas (fresh red fruits, ink, spices and final floral character). In the mouth the wine is clearly defined by its elegance and fruit intensity. Harmonious and well balanced, medium to full bodied leading to a rich mouth-filling finish with moderate tannins.

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 separatedfrom the original Finca Aylés since the Middle Ages. Due to its exceptional terroir, Aylés is the only vino de pago in Aragon region.

RAMÓN REULA - ESTATE WINE