

3125790
D.O. VINO DE PAGO AYLÉS

PATRIA CHICA - OUR HERITAGE

Vintage: 2022 14% vol.

Garnacha

Vintage report: Winter was cooler than usual. Summer was dry and mild. Grapes ripened later than usual this year, but we have very appealing wines with very good freshness.

Vineyard and viticulture: Organic viticulture. The wine come from plots with 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.

Night Harvest. We take advantage of the significant thermal difference between day and night in Ayles. The proximity of the vineyards to the winery ensures that in less than 10 minutes the harvested grapes are in the winery, maintaining freshness and all the good properties of the grape..

Winemaking: Cold prefermentative maceration (Temperature controlled fermentation with indigenous yeasts). Malolactic fermentation takes place in french oak cask, then spends 8 months in french oak barrels.

Tasting note: Red cherry colour. Very expressive aromas; red fruits, pepper, cocoa, with earthy and minerally hints. Harmonious and well balanced acidity, medium to full bodied leading to a rich mouth-filling finish with moderate tannins.

Owner / winemaker comment: Heritage and sustainable viticulture in harmony. An invitation to celebrate the generosity of a land that we love and care for over time.

RAMON REULA - ESTATE WINE

