



SERENDIPIA SYRAH

Vintage: 2021

Grapes: 100% Syrah

Alcohol: 14%

Climate: Extreme continental microclimate

Vineyard and viticulture: 650 meters above the sea level. Clay and calcareous soils. Systematic prunings are held to obtain a balance between leaf surface and fruit. Night harvest is made at the suitable moment of maturity, ensuring the adequate temperature of the fruit.

Winemaking: Cold prefermentative maceration. Temperature controlled fermentation (indigenous yeasts) with pumpings and "delestages". Malolactic fermentation takes place in french oak cask, then spends around 18 months in french oak barrels, from different ages, sizes and tonnelleries to preserve mineral and elegant character.

Aging potential: Between 10 and 12 years.

Tasting note: deep and bright color. Nose with ripe red fruits and blackcurrant aromas, floral notes like violets, tapenade and chocolate. Great balance on the palate, very silky and smooth with a wonderfully integrated oak.

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.



RAMÓN REULA - ESTATE WINE