



TRASMONTES

GARNACHA

Vintage: 2023

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: 100% Garnacha

Alcohol: 14%

Yields: 6000 kg /ha

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 6 months in french oak barrels.

Aging potential: Between 3 and 4 years.

Tasting note: It exhibits a dense purple-tinged color as well as delicious, crunchy Black fruits, with notions of cocoa thanks to a slight stay in oak barrels. This medium to full bodied, pure, fruity and savory.

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