

2020
Spain



VINTAGE: 2020 ORGANIC WINE

GRAPES: CHARDONNAY

VINTAGE REPORT:

Cold and dry winter. The weather in summer and during harvest was good, more typical for the time of year. We are starting to see results regarding mulching and vigor.

VINEYARD: Younger than 25 years old

CLIMATE: Extreme Continental

HARVEST DATE: Aug 2020

YIELD: 30 hl/ hectare

CASES PROD.: 500

WINEMAKING:

Temperature controlled fermentation,... Afterwards comes clarification and cold stabilization.

VALDERBA

Chardonnay



WINEMAKERS:

Inmaculada Ramon/ Jorge Navascúes

MATURATION: Stainless steel tanks.

TASTING NOTES:

Greenish yellow, clean and bright. Nose; Fine and of medium-high intensity, it shows aromas of white fruit, green apple, pear, and citrus fruits like the grapefruit. The palate is balanced, tasty, ripe, with lively acidity that enhances its freshness. Aromatic finish of good persistence with fruity (tropical), citrus (grapefruit) hints.

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.