

VALDERBA

TINTO

VINTAGE: 2021

GRAPES: Tempranillo

VINTAGE REPORT: January arrived with «Filomena» a storm with very low temperatures and lot of snow. Summer was dry and mild. Ripening was later than usual this year, but we have very appealing wines with very good freshness.

ALC.: 14%

VINEYARD: 650 meters above the sea level. Clay and calcareous soils.

CLIMATE: Extreme Continental microclimate

HARVEST DATE: Sep - oct 2021

YIELD: max 50 hl/ hectare

CASES PROD.: 800

WINEMAKING: Night harvest. Cold prefermentative maceration
Temperature controlled Fermentation(indigenous yeasts) with pumpings and delestages.

WINEMAKERS: Inmaculada Ramon/ Jorge Navascúes

MATURATION: 4 months in stainless steel tanks.

TASTING NOTES: Dark cherry. Nose with red and black plums and inky notes. Fresh and mouthcoating on the palate. Very well made; an excellent entry-level red with intense and lingering flavours of blackberries and plums.

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