

FINCA AYLÉS UNEXPECTED GARNACHA 2022





\$21.99

Product Code:	31598	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Aragón	Volume:	750ml
Sub Region:	Cariñena	Alcohol:	14.0%
Style:	Red	Grape:	100% Garnacha
Variety:	Grenache / Garnacha		(Grenache)
		Natural:	Certified Organic







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TASTING NOTES

Gold Medal - Grenache du Monde

Steve Bennett MW, Importer notes (2022 Vintage)

"This wine is part of the ambitious project of the Ramón Reula family which began its journey in the 1980s and ended with the reunification of various properties that once belonged to the so-called Finca Aylés dating back to the Middle Ages and first mentioned by Alfonso I in 1120.

At 650m above sea level Finca Aylés' has extreme weather conditions – during summer, there is a fluctuation of over 20°C between day and night temperatures - which enables the wines to retain freshness and drinkability despite their innate power. The site has very old glacial soils of 35 million years old with clay, lime and calcium. The unique terroir is influenced by the Huerva river with plots of exceptional soils - pudding stones over clay with a high calcium component that brings energy to the wines. The estate is certified organic.

Grapes are harvested in the cool of night just 10 minutes away from the winery. After cold pre-fermentation maceration the wine undergoes temperature-controlled fermentation with indigenous yeasts, undergoing several pumpovers and delestage



to extract maximum fruit concentration. Malolactic fermentation takes place in French oak casks with 6 months maturation.

Deep purple/ruby in hue with vibrant black cherry and wild berry fruit characters with a hint of cocoa and vanilla on the nose. Medium-bodied, plush, flavoursome and full of fruit with silky soft tannin structure."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2024 (2022 Vintage)

"Complex and enticing, the wine shows dark berry, star anise, cured meat and toasted almond characters. The palate delivers excellent weight and richness, beautifully framed by refined texture and grainy tannins, making it sturdy and harmonious. At its best: now to 2029."

Rated Excellent & 93/100 Cameron Douglas MS, October 2024 (2022 Vintage)

"Great colour and bouquet of fruit and soil intensity, layers of lees and wood spices, mineral stone and brown spices. Taut, youthful, dry, layers of tannins and flavours of plum fruits and blackberry, some suggestions of bitter milk chocolate, and sweet oak. Tannins and acidity frame the palate perfectly with a chalky taut mouthfeel, backbone of crispness allowing the core fruit flavours and signature of site to remain intact. Well made, dry, youthful and lengthy with best drinking from 2025 through 2033+."

91/100 JamesSuckling.com (2022 Vintage)

"Deep, cherry-garnet red. Prominent nose of spices well integrated into stewed fruit with sliced-strawberry and lemon character. Powerful attack, with a silky mouthfeel of ripe, soft tannins. Excellent finish, long and well-balanced."

CONTACT VINO FINO

OPEN HOURS

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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