

# VINO FINO

Explore a World of Wine

## PATRIA CHICA VINO de PAGO AYLÉS 2021



Original price was: \$28.99. ~~\$24.99~~ Current price is: \$24.99.

### Special Wine from a Special Place



Product Code:	9094	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Aragón	Volume:	750ml
Sub Region:	Aylés	Alcohol:	14.0%
Style:	Red	Grape:	60% Tempranillo, 26% Garnacha, 12% Merlot, 2% Cabernet Sauvignon
Variety:	Grenache / Garnacha	Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Another Steve Bennett MW import wine discovery that impresses. A blend of naturally co-fermented Tempranillo and Merlot and co-fermented Garnacha and a tiny amount of Cabernet Sauvignon aged in French oak casks. We love it as much as the reviewers do!

#### Winery Notes (2021 Vintage)

"Vino de Pago is produced in a very specific area of terroir, with specific characteristics of soil, climate and varieties that create unique and differentiated wines - these are awarded the top classification of Spanish wine, "Denomination de Pago." Patria Chica, means literally the "small homeland." The label is a symbol of prosperity, the banknote, whose protagonist is the farmer toiling land, allowing its treasure to emerge.

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To date only 20 wineries have been classified "Denomination de Pago." Pago Aylés was the 10th to achieve the classification in 2010 and is the first and only Pago in the Aragon region. This wine project of the Ramón Reula family 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.

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 unique terroir is influenced by the Huerva river with plots of exceptional soils - pudding stones and 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 10minutes away from the winery. After cold pre-fermentation maceration Tempranillo and Merlot are co-fermented first, and afterwards, the fermentation of Garnacha and Cabernet Sauvignon also take place at the same time. After temperature-controlled fermentation with indigenous yeasts, malolactic fermentation takes place in French oak casks with 5 months maturation."

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## **5 Stars & 95/100 Sam Kim, Wine Orbit, February 2024** (2021 Vintage)

"This is totally seductive and sensually appealing; the fragrant bouquet shows dark fruit richness, vanilla, hazelnut and warm spice aromas, followed by a silky-smooth palate that's wonderfully weighted and beautifully flowing. Plush and mouthfilling, finishing impressively long and delicious. At its best: now to 2033."

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## **Rated Excellent & 93/100 Cameron Douglas MS, March 2024** (2021 Vintage)

"Fabulous bouquet of 'old-world' earthiness and complexity with aromas of dried berries and preserves, dried clay and stones, barrels complexities and dried herbs. Dry and delicious on the palate with the structure speaking as loud as the fruit and spice contributions. Tannins have a firmness and grainy feel, acidity sits at medium and with the earth, fruit, green coffee bean, cinnamon and dried clay and floral flavours this is a wine to savour on its own or with food. Balanced, well made and ready to drink. Best from 2025 through 2032+."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch