

VINO FINO

Explore a World of Wine

PATRIA CHICA VINO de PAGO AYLÉS 2023

Award badge and or type unspecified

\$26.99

Award badge

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Product image

Special Wine from a Special Place

Product Code:	9094	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Aragón	Volume:	750ml
Sub Region:	Aylés	Alcohol:	14.5%
Style:	Red	Grape:	35% Garnacha, 26% Tempranillo, 23% Merlot, 16% Cabernet Sauvignon
Variety:	Grenache / Garnacha	Natural:	Certified Organic



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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!

Winery Notes (2023 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.

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.

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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 10 minutes 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."

5 Stars & 95/100 Sam Kim, Wine Orbit, June 2026 (2023 Vintage)

"This is opulent and seductive with aromas of dark berries, star anise, cured meat, mushrooms, hazelnuts, and pressed flowers. It's concentrated on the palate, delivering outstanding depth and richness, while remaining balanced and graceful with a sustained, complex finish. At its best: now to 2033."

93/100 Cameron Douglas MS, June 2026 (2023 Vintage)

"A wine that always reflects the 'old-world' with texture, earthiness, complexity and natural power with aromas and flavours of dried berries and preserves, date, dried clay, spice layers from older barrels and a mix of dried herbs. Dry and delicious on the palate with a VG structure from tannins and acidity then fruit and spice layers. Green coffee bean, cinnamon and dried clay with a dried rose floral quality. An easy drink and a decent buy for the price. "

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

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Christchurch