

Code: 4116		
Wine Title: "E"- Pago Ayles		
Phonetic Pronunciation: Pa – Go Eye - Lez		
Region: Aragon		
Country: Spain		
Grapes: Tempranillo	ABV: 13.5%	Oak:Yes French
Wine Description: Following a night harvest and barrel fermentation this smokey red is aged in French oak for 12 months .Rosemary and stewed fruits of the forest dominate with a vanilla finish.		
Food Match: Heavy and rich red meat and game dishes.		
Winery Information: Finca Ayles, the estate, dates back to the XII Century when monks first tended the vines. It also lays claim to being the birth place of the artist Goya. "Pago" is the highest status awarded to a winery under the Spanish system. It requires annual approval from regional, national and now European level. Pago Ayles is the only estate to achieve this status within Aragon and is only 1 of 18 in the country.	Bottle Closure: Cork	