



Ugalde

BLANCO



WINE

Ugalde White



GRAPE VARIETY

Tempranillo Blanco, Verdejo, Viura.



REGION

D.O.C. Rioja – Spain.



VITICULTURE

This wine comes from over 70 hectares of our own vineyards in Viana, as well as from further contracted and managed vineyards in the region.

The planting of our vineyards was made following quality criteria, seeking low yields and small-berry bunches. Therefore, the density of plantation is very high (4,000 plants per hectare, according to a plantation frame of 2.5 x 1 metre), low-vigour grafting, Guyot training for higher vegetation, trickle irrigation managed in order to guarantee a good harvest with a certain hydric stress for higher quality grapes.



WINEMAKING

Wine made exclusively from the bleeding or dripping of the grapes prior to pressing. Alcoholic fermentation for 25 days at a maximum of 18°C. No malolactic fermentation is carried out.



TASTING NOTES

Brilliant, pale straw yellow colour with greenish hues. Fruity, varietal bouquet. Lively, fresh mouthfeel with good balance.