



Ugalde

GRAN RESERVA



WINE

Ugalde Gran Reserva



GRAPE VARIETY

Tempranillo , Graciano, Mazuelo.



REGION

D.O.C. Rioja – Spain.



VINEYARD

Grapes sourced from vineyards planted over 30 years ago close to the winery. Average altitude 400 m. The soils are clay – silt – loam based with an abundance of pebble stones, which favour the quality of the tannins in the wines, increasing their ageing potential. The subsoil offers good drainage, with cracks that allow the roots of the vines to penetrate deeply in search of water and nutrients, helping consistency and body in the resulting wines. They allow for fine wine making and the development of true Tempranillo varietal character. Plantation density of 2.777 vines per Ha. planted on trellis lines, yielding 4.500 kg/Ha.



WINEMAKING

The different grape varieties from several vineyards in the estate are vinified separately under strict temperature control, following individual maceration and extraction techniques depending on their different potential. Alcoholic fermentation for 10 days at a maximum temperature of 29°C. Maceration in contact with the skins for 15 days at 18°C



AGEING

Three years in American oak barrels, followed by at least two years ageing in the bottle.



TASTING NOTES

Ruby red colour of medium intensity, clean and bright. Delicate and elegant balsamic aromas with well-integrated toasted hints. Soft and fine on the palate, with well balanced structure and a velvety texture.