

Ugalde

ROSÉ TECHNICAL SHEET



WINE

Ugalde Rosé



REGION

D.O.C. Rioja – Spain.



VITICULTURE

This wine derives from over 70 hectares of vineyard belonging to the wine cellar in Viana, and from other estates from the region that are contracted and controlled.

Criteria regarding quality, moderation in terms of production and the search for the greatest number of smaller bunches of grapes have been paramount when planting our vineyards. Therefore, the plantation density in our vineyard is very high (4,000 plants per hectare according to a plantation framework of 2.5 x 1 metre), low-vigour rootstocks have been selected, piping has been laid on trellises with a high level of vegetation and a complete irrigation system using the drip method has been fitted which is operated to guarantee the harvest while at the same time maintaining a certain level of water stress.



WINEMAKING

A wine made by direct devalting from the Tempranillo tanks following cold maceration lasting approximately 10 hours. Alcoholic fermentation for 20 days with constant temperature controls, without exceeding 16°C at any time. No malolactic fermentation is carried out.



TASTING NOTES

Brilliant raspberry red colour. Fresh, fruity varietal bouquet. Fresh, well rounded mouthfeel with good balance.