

Ugalde

TEMPRANILLO



WINE

Ugalde Tempranillo



GRAPE VARIETY

Tempranillo and Garnacha.



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 using stripped grapes, with the different varieties being separated. Alcoholic fermentation for 7 days at a maximum of 27°C. Maceration with skins for 5 days. Malolactic fermentation in stainless steel tanks.



AGEING

In oak barrels for 4 months



TASTING NOTES

Plum, brilliant and intense colour that preserves a purple colour from its youth with violet hues. Elegant on the nose, notes of liquorice sustained thanks to a sort step for barrel. Dark fruit on the palate with presence of slight tannins. Well structured. Very pleasant to drink.