



Ugalde
Felipe Ugalde



WINE: Felipe Ugalde Reserva



VINTAGE: 2016



GRAPE VARIETIES: 70% Tempranillo, 25% Graciano y 5% Mazuelo.



REGION: D.O.C. Rioja - Spain.



VITICULTURE

Vineyards planted on trellis lines with an average age of 22 years.

- Tempranillo from the Imaz area at 390 meters above sea level, planted on a sun facing slope. Saline and limestone low yielding soils. The limestone enhances the elegance of the varietal character these plots provide.
- Graciano planted on a limestone soil plot, stony and with a gravel substrate, which delivers fresh fruit and finesse.
- Mazuelo on chalky clay soil at an altitude of 500 meters, providing structure and stability fit for ageing.



WINEMAKING

Painstaking temperature control from the moment of grape reception. Lightly destemmed so as not to damage the berries.

A gentle cold maceration process is carried out initially. This delays the start of alcoholic fermentation and achieves a slow and progressive extraction of fruit aromas and substances. They will become a part of the colouring matter and shape the structure of the wine obtained. Alcoholic fermentation of the different varieties separately for 10 days with temperature control, not exceeding 28°C at any time. Pumping the must over the skins enhanced harmony and extraction. Post-fermentative maceration for 8 days to improve intensity and richness.



AGEING

It's kept for two years in 225-litre barrels, 95% American and 5% French oak. Bottled in January 2020, where it continued its evolution in our cellars for at least twenty months, until its release in September 2021. At the time of its market release, the wine has developed a host of nuances that can already be enjoyed, and will integrate further over time.



TASTING NOTES

Bright and intense garnet red colour. The bouquet highlights the long ageing process, opening up on aerating to bring to the fore its ripe red and black fruit coupled with spicy, toasted hints from the oak. Fresh red and black fruit character, subtle and elegant, well balanced, showing impressive Tempranillo typicity. Firm yet round tannins couple finesse and power, velvety smooth with a fresh, long and lingering finish that bode well for its ageing potential. Truly a fine wine.