

Ugaldde

Felipe Ugaldde



WINE

Felipe Ugaldde reserva



VINTAGE

2016



CURRENT VINTAGE

70% Tempranillo, 25% Graciano, 5% Mazuelo.



REGION

D.O.C. Rioja – Spain.



TECHNICAL DETAILS

Alcohol percentage: 14% vol

Ph: 3.6

Residual sugar: < 2 g/l

Total Acidity: 5.5g/l



VITICULTURE

The grapes for this wine come from an old vineyard of over 50 years of age situated on the slopes of the Sierra de Cantabria, as well as from a 15-year-old one placed within the estate.

The work on the vineyards has been specifically focused on achieving a healthy fruit with a total phenolic ripeness. This has resulted in a well-structured wine on the palate and with a powerful nose full of fruit aromas.



WINEMAKING

Alcoholic fermentation for 10 days. Maceration in contact with the skin for 8 days. Fermentation temperature 28°C. Malolactic fermentation in stainless-steel tanks.



AGEING

Two years American oak barrel ageing is used, with 5% of the wine in French oak, followed by a minimum of eighteen months bottle cellaring.



TASTING NOTES

Clean and bright cherry red. On the nose, intense fruit is accompanied by toasted aromas and toffee and vanilla. On the palate, full and velvety and well balanced.

SEIZE RESPONSIBLY.

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