



Ugalde

CRianza



WINE

Ugalde Crianza



GRAPE VARIETY

Tempranillo, Grenache



REGION

D.O.C. Rioja – Spain.



VITICULTURE

This wine comes from vineyards over 10 years old.

The planting of our vineyards was made following quality criteria, seeking low yields and small-berry bunches. Therefore, the density of plantation is very high (4,000 plants per hectare, according to a plantation frame of 2.5 x 1 metre), low-vigour grafting, Guyot training for higher vegetation, trickle irrigation managed in order to guarantee a good harvest with a certain hydric stress for higher quality grapes.



WINEMAKING

Alcoholic fermentation for 10 days at 28°C. Maceration in contact with the skin for 10 days. After devatting, malolactic fermentation took place.



AGEING

12-month ageing in American oak barrels followed by a 6-month bottle ageing.



TASTING NOTES

Intense cherry red colour. On the nose, there are notes of ripe fruit (blackcurrants and cherries) which are well integrated with toasted aromas of cinnamon, caramelised toffee and butter. On the palate, this is a velvety wine with good structure and good fruit levels. High quality tannins abound.

SEIZE RESPONSIBLY.

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