



Awards & Recognitions

94 points – Tim Atkin (2025)

91 points – Guía Peñín (2023)

BERABAL DE UBETA

WINE FROM A UNIQUE VINEYARD CLASSIFIED AS GRAND CRU

Type: **Red Wine**

Grape Variety: **Old Vine Garnacha**

Limited Production: **1,650 bottles**

Alcohol: **13.5% vol**

pH: **3.18**

Origin & Philosophy

Crafted from a rare vineyard classified as “Grand Cru,” BERABAL DE UBETA is born from a magical terroir shaped by time—a legacy from our ancestors that connects us deeply with nature. These old vines, over 70 years of age, yield fruit of remarkable uniqueness, energy, and complexity. This wine is a pure expression of its origin, where soil, microclimate, vegetation, and grape variety are in perfect harmony.

Tasting Notes

A refined wine with subtle mineral nuances, delicate and elegant fruit, and a complex sequence of spicy notes. On the palate, it shows enveloping, silky tannins and a smooth texture that reflects both its heritage and careful ageing.

Viticulture

- **Vineyard Age:** Over 70 years
- **Surface Area:** 1.5 hectares
- **Yield:** 1,900 kg/ha
- **Location:** Corral del Rodela, Cintruénigo
- **Soils:** Alluvial and clay
- **Farming:** Organic

Vinification & Ageing

- **Harvest:** Manual
- **Yeasts:** Indigenous
- **Fermentation:** In cement tanks
- **Extraction:** Manual pigeage
- **Ageing:**
 - 4 months in French oak barrels
 - 8 months in cement tanks
 - 12 months in bottle