





UBETA GARNACHA BLANCA

Type: White Wine **Grape Composition:**

• Garnacha Blanca (98%)

Viura (2%)

Limited Production: 4,000 bottles

Alcohol: 12.5% vol

pH: 3.45

Philosophy

This wine series embodies pure natural elegance. It is not confined to a single vineyard or winemaking style but reflects an eclectic personal vision and the belief that diversity enhances sensory experiences. A wine born from complexity, crafted with authenticity.

Viticulture

• Vineyard Area: 6 hectares

• **Yield:** 5,000 kg/ha

• Location: Barillas, Cintruénigo, and Fitero

Soils: Alluvial and clay

• **Farming:** Organic

Vinification & Ageing

• Harvest: Manual

• Yeasts: Indigenous

• **Fermentation:** In French oak barrels, on lees, with native grape yeasts

• **Extraction:** Manual pigeage

Ageing:

o 4 months in French oak barrels

3 months in cement tanks

Awards & Recognitions

93 points Tim Atkin 2025

UBETA

87 points Guía Peñín 2024