



*Tienes entre tus manos sorbos de naturaleza.  
El aire limpio y puro de la sierra,  
la luz y el calor del sol,  
la frescura y la quietud de la noche  
en la que sólo se oye el ulular del mochuelo.*

*José Luis Solanilla*

**esteban martín**

VIÑEDOS Y BODEGAS

# ULULA 2018



Region  
D.O.P. Cariñena

Vine Age  
20- 65 años

Grapes  
Garnacha Tinta, Syrah

Elevation  
600-800 m

Soil  
Reddish-brown limestone over rocky subsoils

Alcohol by Volum  
14%

Maridaje  
Perfect with tapas and mediterranean cuisine.  
specially with grilled chops and rice.  
Delicious also with chocolate desserts.

Harvest  
At the end of September, partly manual and mechanical

Alcoholic fermentation  
15 days at a controlled temperatura 22°C to 24°C

Malolactic fermentation  
In oak barrels using the “batonage” technique over white wine lees,  
during 3 months.

Production  
7500 bottles

Tasting notes  
Cherry red, fresh but at the same time complex  
with red and black fruit notes. Presence of toast and spices  
as well as cocoa.  
A very expressive and delicious wine.  
Good structure in the mouth, with sweet tannins and a great  
elegance.