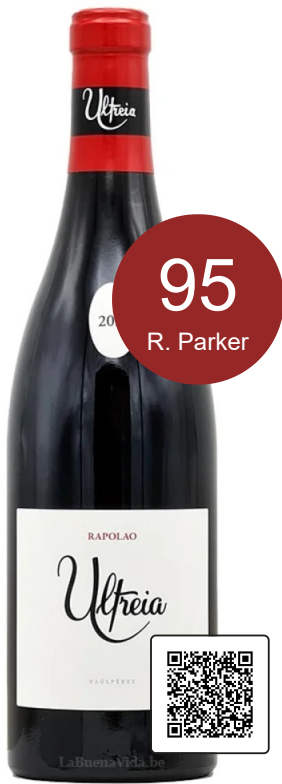


## Ultreia Rapolao 2022 Raúl Pérez - 75 cl.



Raúl Pérez knows like no-one else how to achieve the right balance between finesse and strength. This is no doubt the most elegant of all the reds at Ulteia.



### Vinification

Raúl interferes very little in the cellar. His reds are vinified in old casks, the bunches are left whole, nothing is added or corrected. The wine is aged under a veil of natural yeast or flor, that protects it from oxidation, so no sulphur has to be added. These yeasts are naturally present in the cellar, so Raúl used this veil for his red as well as his whites.



### Storage potential

Drink as from: 2024  
Best moment: 2028-2034  
Until: 2039



To serve  
16°-18°C.



### Trial analysis

The red and black berries make one think of a cool climate, they are also typical of the Mencia grape. One perceives also some smoky, flintstone notes. The wine is juicy but solid on the palate, with a tannic structure that evokes a Northern red. Minerality comes back in the fresh and elegant finish. Still very young but already very pleasant to drink.



**Wine style:**  
Atlantic, powerful and mineral



**Assembly:**  
Mencia



**Region:**  
Castilla y León



**Appellation:**  
D.O. Bierzo



**Wine estate:**  
Raúl Pérez



Biodynamic

Description domain

Mencia wines from sandy soils, by Raúl Pérez.