

# RAMIRO IBAÑEZ, 10+ YEARS ON

Ramiro Ibañez made his first wines under the **COTA 45** label in 2012 and released them in 2013. The years since have seen intense growth, both for the project and for the whole of the sherry region: Ramiro's advocacy for site-specific wines and a greater attention to the region's terroir has helped shift the conversation about Albariza, Palomino Fino, and the whole Marco de Jerez.

Reflecting these shifts, and the increasing maturity of Ramiro's project, he has decided to shed the COTA 45 label, and is now labeling the wines with his own name. The goals of the project and Ramiro's concerns remain the same, and the core wines - the UBE series, Agostado, and Pandorga - will continue.

The 2023 vintage was successful but short in quantity for Ramiro in Sanlúcar de Barrameda. The wines are clean and sapid, with intense minerality, but production was 20-40% lower than average due to generally warm and dry conditions and intense heat at around harvest.

2023 also brings a new wine to the UBE line: **Caserío de Miraflores Alta**. Hailing from the upper portion of the Miraflores pago, Miraflores Alta is known for its pure limestone Albarizas and the powerfully mineral wines that they produce. Ramiro compares the effect to a fusion of the Atlantic freshness of El Carrascal and the power of Maína.

**RAMIRO**  
• SANLÚCAR •  
**IBAÑEZ**





The variety of ripeness in grapes harvested on the same day across different pagos around Sanlúcar.

## **UBE Miraflores 2023**

From four different plots in Miraflores Alta and Miraflores Baja, one of the most celebrated pagos in Sanlúcar, with 80 to 90 years old Palomino vines planted at 50 to 60 meters above sea level facing west on three different types of Albariza soils: Lentejuelas, Lustrillo and Tosca Cerrada. 3 months of biological aging under flor, then a further 5 months of oxidative aging.

## **UBE Paganilla 2023**

100% Palomino fino from two different plots in the Paganilla pago, one of them on Tosca de Barrajuela soil on the top of the pago's hill, and the other on the south corner on Tosca Cerrada Albarizas. Paganilla is east of Miraflores. 4 months of biological aging under flor, then a further 4 months of aging oxidatively before bottling.

## **UBE El Reventón 2023**

100% Palomino Fino from the El Reventón pago, on a west-facing slope on a hill by the Guadalquivir River near Sanlúcar. This is the plot closest to the river. The 15 year old vines are planted at about 80m on Tosca Cerrada Albarizas. Aged under flor for a month and a half, then oxidatively for 6 and a half months longer.

## **UBE Caserío de Miraflores Alta 2023** **NEW!**

100% Palomino from the esteemed Caserío de Miraflores Alta section of the larger Miraflores Pago, known for its extremely limestone rich soils and mineral-inflected wines. The soils are mainly Lentejulas and Tosca Cerrada Albariza. The wine was pressed whole cluster and aged under flor for 9 months in old sherry bota.