UJA 2025

ARTISANAL WINE FERMENTED IN CLAY AMPHORAE · GUANAJUATO

Uja, in Chichimeca: earth. And more than anyone, she is the one we have to thank.

Six grapes, red and white, fermented together in clay vessels lined with beeswax. A wine made to thank all the hands that worked to get it bottled.

GRAPES	ALCOHOL	CONTENTS
50% red · 50% white	12% vol	750 ml



FRONT LABEL



BACK LABEL

GRAPES

RED · 50%	Malbec, Tempranillo and Pinot Noir.
WHITE · 50%	Sauvignon Blanc, Chenin Blanc and Muscat.
FIELD	Guanajuato, Mexico.

CELLAR

FERMENTATION	In clay vessels lined with beeswax.
VESSELS	Made by a potter from San Felipe, Guanajuato.
MAKING	Avoiding machines: destemmed by hand; the only machine is the press.

THE HANDS

THE POTTER	From San Felipe, Guanajuato, who made the vessels.
THE FIELD	The people in the field who looked after the vines and harvested the fruit.
THE CELLAR	Those who made the wine. Winemaker: José Martín Yépez.

Scan to see this wine on our website:
natsavinos.com/en/wines/uja

Contact · +52 477 207 9669 · +52 55 2319 0722 · natsavinos@gmail.com · @natsavinos