



VIÑA SANTURNIA GRAN RESERVA 2008

Vintage

2008

Meteorological conditions

The cycle of the vine begins with a very dry period, the presence of rainy days is practically zero during all winter months, alternating days with mild temperatures with others with severe frosts and temperatures down to -6.5°C . Not until the arrival of March when rainfall coming, even as snow, setting down a supply of water is greater than all the previous months. Early spring and with it there is an increase in temperatures. The 2nd week of May began to occur almost daily rainfall that caused the vegetative cycle would lessen with the month of May with rainfall over the past 50 years (160 l/m²). The months of July and August are characterized by temperatures of 30°C , and only 40 liters of rain in two months so that the grapes arrived at veraison in perfect condition. In September the temperatures begin to drop hovering around 23°C , hardly happen rainy days so the grapes arrive at the date of harvest with excellent health. The harvest began on 10 October and the temperatures begin to decline, the harvest is late frosts in the morning and reaches a rainstorm will remain several days.

Assessments of the Rioja Control Board

Very Good

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

Rioja Alta and Rioja Alavesa

Soil

Franc-clay and calcareous-clay

Vineyards

Vineyards of the Ayala family in the place of Briñas, located in the foothills of the Sierra de Cantabria or Sonsierra.

Applying a viticulture respectful and minimal interference with nature.

Briñas, Haro y Labastida: Selection of vineyards over 50 years old

Yields of 5000 kg/ha

Harvest

Hand harvested bunches selected, between the first week and the third week of October

Grape Varieties

Tempranillo 90%, Mazuelo 5% y Graciano 5% .

Vinification

Traditional. After selective manual picking the clusters are destemmed by gravity directly falling into the fermentation tank not using any type of pump. Alcoholic fermentation in stainless steel tanks of 25000 Kg, during 9 days with temperature-controlled fermentation between 28 and 30°C , extended post-fermentative maceration on the skins for 7 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. After is realized the manual preessing inside of the tanks for extracting the maximum wine of natural form.

Ageing

Oak cask of American Missouri 80% and French oak 20%, during 36 months. Bottling in September of 2012.

Analytical

Alcohol: 13,8 % vol PH: 3,61. Total Acidity: 5 g/l. Volatil Acidity: 0,69 g/l Sugar: 1,3g/l

Production

5.000 bottles

Tasting Notes

See: Ruby-red colour. With a brick-red rim, medium-high density, clean and bright.

Nose: Intense, complex with ripe red fruit, balsamic notes, truffe and toasty notes.

Palate: Complex, balanced, vigorous, ripe tannins, frut-forward with roasted notes, persistent and very fine.

