



**BODEGAS
RAMÓN DE AYALA
LETE E HIJOS**

VITICULTORES Y ELABORADORES



**VIÑA SANTURNIA
GRAN RESERVA 2010**

VINTAGE

ORIGIN

TECNIC CARD

Vintage

2010

Meteorological conditions

End of autumn dry with mild temperatures, followed by a cold and rainy winter. Spring starts with the rise of temperatures and the bud breaking takes place the 20th April, with no remarkable spring frost and with a proper vegetative development. After a mild spring with heavy rainfall (150 l/m²) the full bloom is reached the 10th June. In August the temperatures increase remarkably, with hot and dry July and August, except storms registered at mid August which provide with 70 l/m² and help to finalize the full development of the veraison which was being registered slowly and irregularly all through August. The harvest starts the second week of September for the white varieties and the first days of October for the red varieties, usual dates in the area, achieving an excellent healthy bunches and full physiologic, phenolic and aromatic maturation.

Assessments of the Rioja Control Board

Excelent

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..

Labastida: Different vineyards with plantation density of 1,20 each 2,6 meters.

Pruning type: Cordon Royall . Plantation year between 1978.

Briñas plantation density of 1,20 each 2,7 m. Pruning type: Vaso . Plantation year 1980.

Yields of 6500 kg/ha

Harvest

Manual, between the second 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 7 days with temperature-controlled fermentation between 28 and 30° C , extended post-fermentative maceration on the skins for 5 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. After is realized the manual pressing by treading inside of the tanks for extracting the maximum wine of natural form.

Ageing

Oak cask of American 80% and French oak 20%, during 24 months. Bottling in September of 2014.

Analytical

Alcohol:14 %vol ; PH:3,71. ; Total Acidity:5,52 g/l. ; Volatil Acidity:0,63 g/l

Production

5.000 bottles of 0,75 Cl

Tasting Notes

See: Garnet cherry color with tones ruby. Bright and clean.

Nose: : intense, complex ,warm and elegant bouquet with fresh fruit notes combined with hints of spice, vanilla and coffee toast.

Mouth: velvety entry, full and complex. Good tannic structure and balance. The dominant fruity flavors of slightly over toasted, roasted, cocoa and vanilla, giving it a very interesting complexity.

