



VIÑA SANTURÑA

RESERVA 2017

VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

Assessments of the Rioja Control Board

Control Board

Production Area

Soil

Vineyards

Harvest

Grape Varieties

Vinification

Ageing

Analytical

Production

Tasting Notes

2017

Cold and not very rainy winter and only at the end of March the rains appeared, which assured us the water reserves for the beginning of the shooting that was very early due to the high temperatures. It is the 28th of April when there is a great generalized frost in the whole Rioja Alta and a large part of the Rioja Alavesa. The new shooting of the buds did not arrive until the second week of May. The May summer temperatures and the long-awaited rains of the last week stood out, helping the good recovery of the vineyard. Flowering was quick and quiet, which led to a good fruit set in the few bunches that brought the new shoots. The summer was dry, the absence of rains, the heat and the lack of clusters advanced the evolution of the vineyard. The veraison occurred on the second week of July. August started with heat, and some water stress. At the beginning of September the rains came, which accelerated the phenolic maturation. In the middle of September the harvest began for the white varieties, with good thermal gradients between day and night. The vintage for the red varieties was progressive and the collection was selective at the optimum moment with excellent health and maturation

Very Good

Denominación de Origen Calificada, Rioja.

Rioja Alta and Rioja Alavesa

Franc-clay and calcareous-clay

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

Manual, between the first week of October.

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

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.

Oak cask of American 80% and French oak 20%, during 24 months. Bottling in September of 2020.

Alcohol:14,1 %vol ; PH:3,8 ; Total Acidity:5,3g/l ; Volatil Acidity:0,64g/l

18.000 bottles

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.

