



VIÑA SANTURNIA BLANCO 2022

VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

2022

Cold winter, with abundant rains (200L) in November 2021. January and February without rain, with the beginning of weeps the first week of March. This month begins with low temperatures and rain (30L). Rainy April (50L) and cold, which delayed budding to the last week. Very warm May, with some rain (25L), which causes a very fast vegetative development. Flowering begins on June 1, with heat waves for 2 weeks, causing a vegetative advance of 10 days. It rains about 10L and the last two weeks are less warm. More heat waves occur during the month of July (more than 40 °C), being the hottest month in history. This causes a vegetative stop, health is very good but there are small burns on the bunches and leaves. August starts hot and small storms appear (25L). September begins with small rains, but enough for the maturation to advance. The harvest begins on September 16 for the white varieties and at the end for the red ones, with extraordinary health..

Assessments of the Rioja Control Board

Very Good

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

Rioja Alta and Rioja Alavesa

Soil

Calcareous-clay with gravel

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 2,6meters.

Pruning type : Vaso and Cordón Royal . Plantation year between 1990 and 2000.

Briñas, and Haro: Different vineyards with plantation density of 1,20 each 2,7m. Pruning type: Vaso and Cordón Royal. Plantation year between 1996 and 2007.

Ollauri with plantation density of 1,20 each 2,7m. Pruning type: Cordón Royal.

Plantation year 2013

Yields of 8000 kg/ha

Harvest

Manual harvested bunches selected, third week of September

Grape Varieties

Viura 70%, Garnacha Blanca 20% y Malvasía 10%.

Vinification

Traditional. After a strictly manual harvest, the clusters are cold maceration in tanks for 5 hours. Then pressed to extract all the juice and proceeded to undergo static clearing. Alcoholic fermentation in stainless steel tanks of 5000 liters was performed. The fermentation lasted 22 days at a controlled temperature of 14-16 ° C. The wine remained for a month in contact with its fine lees to extract maximum mannoproteins, making continuous batonages (racking).

Ageing

Bottled in 2023.

Analytical

Alcohol: 12,8 %vol ; PH: 3,23. ; Total Acidity: 5,8 g/l. Volatil Acidity: 0,25 g/l

Production

28.000 bottles (750ML)

Tasting Notes

View: Straw yellow with gray edges. Clean and bright.

Nose: Franc and very varietal, highlights its fruity tones of peach, banana and kiwi, with citrus notes of lemon peel and grapefruit. Background of white flowers

Mouth: Glyceric , fresh, living, with excellent balance between acidity and alcohol. Mid-palate with tasty well built and harmonious texture. Intense aftertaste leaving memories of that fruitiness, with hints of aromatic herbs.

