



**BODEGAS
RAMÓN DE AYALA
LETE E HIJOS**

VITICULTORES Y ELABORADORES



VIÑA SANTURNIA CRIANZA 2019

VINTAGE

ORIGIN

TECNIC CARD

Vintage

2019

Meteorological conditions

Mild and dry winter. March begins with average temperatures and with some rain, April is rainy and cool. In mid-April sprouting is generalized. Point frosts occur with growth slow of shoots. Flowering coincides with low temperatures, producing fruit set irregular. In July there are no rains, which does not favor an increase in the size of the grain. In August it rains 40L which guarantees the beginning of the veraison. Health is exceptional. September starts fresh and the maturation, although it was early, slows down. Are produced Good temperature contrasts and maturation is widespread in the vineyards on a regular basis. The harvest began on September 26 very selectively until October 14, with excellent health and maturation.

Assessments of the Rioja Control Board

Excellent

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

Rioja Alta y 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 2,6 meters.

Pruning type: Cordon Royal and Vaso . Plantation year between 1980 and 1992.

Haro: Different vineyards with plantation density of 1,20 each 2,7 m.

Pruning type: Vaso and Cordón Royal. Plantation year between 1986 and 1998.

Yields of 6500 kg/ha

Harvest

Manual harvested bunches selected, the second week of October.

Grape Varieties

Tempranillo 100%.

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 8 days with temperature-controlled fermentation between 28 and 30° C , extended post-fermentative maceration on the skins for 4 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. After is realized the manual pressing inside of the tanks for extracting the maximum wine of natural form.

Ageing

Oak cask of American 70% and French oak 30%, during 24 months. Bottling in September of 2022.

Analytical

Alcohol: 13,8 %vol ; PH: 3,89 ; Total Acidity: 5,2 g/l ; Volatil Acidity: 0,63 g/l

Production

55.000 bottles

Tasting Notes

See: Cherry red colour, high layer, clean and bright.

Nose: Good fruit fused with coconut, vanilla, spices and toasted aromas from the oaks.

Mouth: Soft, it has good volume and balance. Fruit and oak well assembled with fresh long finish.

Well tamed tannins and a long finish and fresh .

