



VIÑA SANTURNIA

JOVEN 2022

TECNIC CARD	VINTAGE		ORIGIN	
	Vintage	2022		
	Meteorological conditions	<p>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..</p>		
	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	<p>Vineyards of the Ayala family in the place of Briñas, in the foothills of the Sierra de Cantabria or Sonsierra..</p> <p>Applying a viticulture respectful and minimal interference with nature.</p> <p>Labastida: Different vineyards with plantation density of 1,20 each 2,6meters.</p> <p>Pruning type : Vaso and Cordón Royal . Plantation year between 1990 and 2000.</p> <p>Briñas, Rodezno 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.</p> <p>Yields of 6000 kg/ha.</p>		
	Harvest	Manual harvested bunches selected, the last week of September.		
	Grape Varieties	Tempranillo 100%.		
	Vinification	<p>Traditional. After the manual harvested selected, 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 24 and 26° C, by traditional method of Carbonic Maceration (fermentation tank filling and whole clusters, without peeling) . Gentle daily pumping over. After is realized the pressing by treading on the inside of the tanks for extracting the maximum wine of natural form.</p>		
	Ageing	Bottled in 2023		
	Analytical	Alcohol: 13,6 %vol ; PH: 3,85. ; Total Acidity: 4,9 g/l. Volatil Acidity: 0,47g/l		
	Production	60.000 bottles (750ML)		
Tasting Notes		<p>View: Red cherry, low layer with slight purple flecks on the edges of the glass. Clean and bright.</p> <p>Nose: Floral notes that give way to feelings of raspberry fruit, banana and cassis cake in perfect balance and persistence.</p> <p>Mouth: Fresh, lively, with ripe tannins and well balanced. Good development of red fruit with floral notes, reminiscent of violets. Intense aftertaste leaving fruity memories of that.</p>		

