



VIÑA SANTURNIA RESERVA 2018

VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

2018

Beginning of winter with mild temperatures and dry. In December there are snowfalls and low temperatures, in January and February there is abundant rain, cold and snow. March starts with high temperatures and with more rain, April is rainy and cool. We accumulated water reserves of about 400L. In mid-April sprouting is widespread. Fresh temperatures and rains continue until mid-June, where flowering coincides with high temperatures, producing a perfect setting. In July, storms continuous accumulating more than 100L and in the second fortnight high temperatures appear with continuous sprays which causes the appearance of Mildiu in certain vineyards. In August it slows down the disease thanks to the first wave of heat and dry wind from the north. It was mid when veraison is generalized, leading to a maturational delay. September helps in maturation thanks to the good temperature gradients between day and night. Maturation was slow and The harvest started on October 8 in a very selective way until October 27, with good health and maturation.

Assessments of the Rioja Control Board

Good

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 90%, Graciano 5% and Mazuelo 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 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 80% and French oak 20%, during 24 months. Bottling in September of 2021.

Analytical

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

Production

20.000 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 .

