



VIÑA SANTURNIA

BLANCO 2023

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| VINTAGE | Vintage | 2023 |
| | Meteorological conditions | <p>Cold winter, with little rain (100L) in November. Cold January with light snowfall (40L) and dry February (30L) and cold. with the beginning of crying the first week of March, which was dry (18L) and warm. Very warm April with no rain, which advances sprouting to the first week. Very warm May the first week, and with light rains (5L, 6L and 10L) with an advance of 3 weeks. Last fortnight cold and with storms (15L and 20L). Cool and cloudy June with storms (30L). July begins with storms (20L) and veraison on the 23rd with a very hot last week. August without rain and extreme heat waves (more than 40 °C) causing water stress, last week it rained 6L. September 20L the first week, more than 40L the second and mild temperatures which helps complete the maturation. Health was maintained, which helped to harvest abundant and top-quality grapes.</p> |
| | Assessments of the Rioja Control Board | 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, located 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, 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>Ollauri with plantation density of 1,20 each 2,7m. Pruning type: Cordón Royal.</p> <p>Plantation year 2013</p> <p>Yields of 8000 kg/ha</p> |
| | Harvest | Manual harvested bunches selected, third week of September |
| | Grape Varieties | Viura 70%, Garnacha Blanca 20% and 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). |
| TECNIC CARD | Ageing | Bottled in 2024. |
| | Analytical | Alcohol: 12,9 %vol ; PH: 3,22. ; Total Acidity: 5,7 g/l. Volatil Acidity: 0,26 g/l |
| | Production | 28.000 bottles (750ML) |
| | Tasting Notes | <p>View: Straw yellow with gray edges. Clean and bright.</p> <p>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</p> <p>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.</p> |

