



VIÑA SANTURNIA

JOVEN 2023

VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

Assessments of the Rioja Control Board

Control Board

Production Area

Soil

Vineyards

Harvest

Grape Varieties

Vinification

Ageing

Analytical

Production

Tasting Notes

2023

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.

Good

Denominación de Origen Calificada, Rioja.

Rioja Alta and Rioja Alavesa

Calcareous-clay with gravel.

Vineyards of the Ayala family in the place of Briñas, 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, 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.

Yields of 6000 kg/ha.

Manual harvested bunches selected, the last week of September.

Tempranillo 100%.

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.

Bottled in 2024

Alcohol: 13,45 %vol ;

PH: 3,84. ;

Total Acidity: 5 g/l.

Volatil Acidity: 0,50g/l

60.000 bottles (750ML)

View: Red cherry, low layer with slight purple flecks on the edges of the glass. Clean and bright.

Nose: Floral notes that give way to feelings of raspberry fruit, banana and cassis cake in perfect balance and persistence.

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.

