



VIÑA SANTURNIA

ROSADO 2023

VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

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.

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

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 2,6meters.

Pruning type : Vaso and Cordon Royal . Plantation year between 1990 and 2000.

Briñas, and Haro: Different vineyards with plantation density of 1,20 each 2,7m. Pruning type: Vaso and Cordon Royal. Plantation year between 1996 and 2007.

Yields of 6000 kg/ha

Harvest

Manual harvested bunches selected, last week of September.

Grape Varieties

Tempranillo 85%, Red Garnacha 10% and Viura 5%.

Vinification

Traditional. After a strictly manual harvest, the clusters are cold maceration in tanks for 48 hours. Then pressed to extract all the juice and proceeded to undergo static clearing. Alcoholic fermentation in stainless steel tanks of 2500 liters was performed. The fermentation lasted 25 days at a controlled temperature of 14-16 ° C.

Ageing

Bottled in 2024.

Analytical

Alcohol: 13,5% vol ; PH: 3,28 ; Total Acidity: 5,9 g/l. Volatil Acidity: 0,27 g/l

Production

3.350 bottles (750ML)

Tasting Notes

View: Salmon colour. Clean and bright.

Nose: fruity, (watermelon, strawberry and currant)

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.

