



# VIÑA SANTURNIA

## BLANCO 2025

VINTAGE  
 ORIGIN  
 TECNIC CARD

Vintage	2025
Meteorological conditions	<p>Cold and rainy winter (300L). Blossom end began in the second week of March, which was cold, windy, and rainy (70L). April was warm with continuous rain (65L), and budbreak began in the second week. May was mild with abundant rainfall (90L), which led to downy mildew pressure and cluster loss. June was rainy (50L) and warm, with flowering occurring in the second week. July was warm with some rain at the beginning (18L) and very warm at the end. August was very warm with no rain. Veraison became widespread in the first week. September began hot, and it rained in the second week (20L). Ripening was slow, and harvesting began in the last week and finished in the second week of October with excellent grape health, but with a lower yield than usual.</p>
Assessments of the Rioja Control Board	<b>Excellent</b>
Control Board	Denominación de Origen Calificada, Rioja.
Production Area	<b>Rioja Alta and Rioja Alavesa</b>
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><b>Labastida:</b> Different vineyards with plantation density of 1,20 each 2,6meters. Pruning type : Vaso and Cordón Royal . Plantation year between 1990 and 2000.</p> <p><b>Briñas, and Haro:</b> 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><b>Ollauri</b> with plantation density of 1,20 each 2,7m. Pruning type: Cordón Royal. Plantation year 2013 Yields of 8000 kg/ha</p>
Harvest	Manual harvested bunches selected, last week of September
Grape Varieties	<b>Viura 85%, Garnacha Blanca 10% and Malvasía 5%.</b>
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).
Ageing	Bottled in 2026.
Analytical	Alcohol: 12,7 %vol ; PH: 3,29. ; Total Acidity: 6 g/l. Volatil Acidity: 0,28 g/l
Production	26.000 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>

