



# VIÑA SANTURNIA CRIANZA 2021

VINTAGE

ORIGIN

TECNIC CARD

Vintage

2021

Meteorological conditions

Winter with light snowfall in January and few rains, with the beginning of rains the last week of February. March begins with low temperatures and rain. Dry and warm April with light frosts. In mid-April budding is generalized, although there is inequality between plots. May is dry and hot, it rains 20L. Flowering begins on June 10 and after a week heavy rains fall (75L in 5 days) with hail in some plots. At last it rains again 15L in 3 days with cool temperatures of 20°C. July begins with mild temperatures, the third week is very hot and dry, and the last week we begin to see veraison. In August it rains 6L the first week, the rest is hot and dry with widespread but slow veraison. September starts with rains (15L), second week 5L and third week 20L with good temperature gradients. The last week it rains 12L. In October, maturation is generalized in all the vineyards, but with the reds more advanced than the whites. The harvest began on October 2 in a very selective manner until October 20, with good health and maturation.

Assessments of the Rioja Control Board

**Very 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 Cordon Royal. Plantation year between 1986 and 1998.

Yields of 6500 kg/ha

Harvest

Manual harvested bunches selected, the first week of October.

Grape Varieties

**Tempranillo 85%, 10% Mazuelo y 5% Graciano.**

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 70% and French oak 30%, during 24 months. Bottling in September of 2024.

Analytical

Alcohol:13,9 %vol ; PH: 3,77. ; Total Acidity:5 g/l. ; Volatil Acidity:0,61 g/l

Production

22.000 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.

