



# VIÑA SANTURNIA RESERVA 2015

VINTAGE

ORIGIN

TECNIC CARD

Vintage

2015

Meteorological conditions

Autumn and winter cold, snowy and rainy, which they are going to propitiate the increase of the water reserves of the soil for the rest of the vegetative cycle. In 1<sup>a</sup> week of April when the bud breaking takes place. The rains are few and the absence of frosts stands out. Begins summer, the vine has a correct vegetative and sanitary condition. Flowering goes ahead by heat time. Veraison goes forward in the last week of July, first week of August. During this month the temperatures were high both in the day and for the night, propitiating a delay in the phenolic maturity and an advance in the alcoholic maturity. September were a perfect month for the maturation. The vintage began at the end of September for the white varieties and was not until the first of October when the vintage began for the reds. It was very selective. The time in this period was perfect for picking up the excellent grape in health and maturation white varieties. Finally the grape was of excellent sanity and maturation.

Assessments of the Rioja Control Board

**Very Good**

Control Board

Denominación de Origen Calificada, **Rioja**.

Production Area

**Rioja Alta and Rioja Alavesa**

Soil

Franc-clay and calcareous-clay

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 Royall. Plantation year between 1978.

**Briñas** plantation density of 1,20 each 2,7 m. Pruning type: Vaso. Plantation year 1980.

Yields of 6500 kg/ha

Harvest

Manual, between the second week and the third week of October.

Grape Varieties

**Tempranillo 90%, Mazuelo 5% y Graciano 5% .**

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 5 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. After is realized the manual pressing by treading inside of the tanks for extracting the maximum wine of natural form.

Ageing

Oak cask of American 80% and French oak 20%, during 24 months. Bottling in August of 2018.

Analytical

Alcohol: 14%vol ; PH:3,74. ; Total Acidity:5,2 g/l. ; Volatil Acidity:0,7 g/l

Production

4.400 bottles of 0,75Cl.

Tasting Notes

See: Garnet cherry color with tones ruby. Bright and clean.

Nose: : intense, complex, warm and elegant bouquet with fresh fruit notes combined with hints of spice, vanilla and toast.

Mouth: velvety entry, full and complex. Good tannic structure and balance. The dominant fruity flavors of slightly over toasted, roasted, cocoa and vanilla, giving it a very interesting complexity.

