



VIÑA SANTURNIA

ROSADO 2025

VINTAGE	Vintage	2025
	Meteorological conditions	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.
	Assessments of the Rioja Control Board	Excellent
	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: Diferent vineyards with plantation density of 1,20 each 2,6meters. Pruning type : Vaso and Cordón Royal . Plantation year between 1990 and 2000. Briñas, and Haro: Diferent 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
	Harvest	Manual harvested bunches selected, last week of September.
	Grape Varieties	Tempranillo 65% and Red Garnacha 35%
	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.
TECNIC CARD	Ageing	Bottled in 2026.
	Analytical	Alcohol: 13,5%vol ; PH: 3,3 ; Total Acidity: 6,2 g/l. Volatil Acidity: 0,29 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.

