



VIÑA SANTURNIA

CRIANZA 2020

VINTAGE	Vintage	2020
	Meteorological conditions	Mild and dry winter. March begins with low temperatures and rain. April is rainy and cool. In mid-April, sprouting becomes widespread and accumulations of more than 80L occur. Flowering is long and uneven due to cool temperatures and rain. Hailstorms occurred important in some vineyards. Great pressure from Mildew due to continuous storms. July is warm and the beginning of veraison is observed in the last week. In August it rains the first week, The rest is warm and dry, which accelerates the onset of ripening. September begins warm and dry and the ripening is unbalanced, with alcohol content advanced. The last fortnight there are rains and good temperature contrasts. The maturation is compensated in the vineyards on a regular basis. The harvest began on September 20 in a very selective way until October 10, 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 Cordón Royal. Plantation year between 1986 and 1998.
	Harvest	Yields of 6500 kg/ha Manual harvested bunches selected, the first week of October.
	Grape Varieties	Tempranillo 100%.
	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.
TECNIC CARD	Ageing	Oak cask of American 70% and French oak 30%, during 24 months. Bottling in September of 2023.
	Analytical	Alcohol: 13,8 %vol ; PH: 3,77 ; Total Acidity: 5,1 g/l ; Volatil Acidity: 0,65 g/l
	Production	50.000 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 .

