



**BODEGAS  
RAMÓN DE AYALA  
LETE E HIJOS**

VITICULTORES Y ELABORADORES



# VIÑA SANTURNIA RESERVA 2019

VINTAGE

ORIGIN

TECNIC CARD

Vintage

2019

Meteorological conditions

Mild and dry winter. March begins with average temperatures and with some rain, April is rainy and cool. In mid-April sprouting is generalized. Point frosts occur with growth slow of shoots. Flowering coincides with low temperatures, producing fruit set irregular. In July there are no rains, which does not favor an increase in the size of the grain. In August it rains 40L which guarantees the beginning of the veraison. Health is exceptional. September starts fresh and the maturation, although it was early, slows down. Are produced Good temperature contrasts and maturation is widespread in the vineyards on a regular basis. The harvest began on September 26 very selectively until October 14, with excellent health and maturation

Assessments of the Rioja Control Board

**Excellent**

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 second week of October.

Grape Varieties

**Tempranillo 90%, Graciano 5% and Mazuelo 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 9 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 80% and French oak 20%, during 24 months. Bottling in September of 2022.

Analytical

Alcohol:13,9 %vol ; PH:3,82 ; Total Acidity:5,1 g/l ; Volatil Acidity:0,65 g/l

Production

23.000 bottles

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.

