

Santiago Ruiz 2017



GRAPE VARIETIES:

Albariño (76%), Loureiro (11%), Treixadura (5%), Godello (4%) and Caiño Blanco (4%).

VINEYARDS

Our own 38ha vineyard located in Tomiño (O Rosal area), on the Miño River Estuary. Altitude of 50-75 m above sea level. South facing. 15-20 year-old vines, trained for optimal sun exposure and grape aeration. Yields of 3,500 -5,000 kg/ha.

VEGETATIVE CYCLE:

A mild, dry winter that led to very early budding, followed by a warm, dry spring and summer. Hardly any humidity due to very low rainfall and high temperatures, leading to an excellent level of vine health. Harvest started early, with Albariño on the 23rd of August, and ended with the Caiño on the 12th September.

WINEMAKING:

Hand -harvested grapes from our own vineyards, which, after being selected on sorting tables, are destemmed and gently crushed prior to macerating for 15-20 hours. Once the sediment has settled, the juice is fermented in small stainless steel tanks at a controlled temperature of 16°C for 20 to 21 days. Each variety is vinified separately and then blended to produce the distinctive Santiago Ruiz style.

TASTING NOTES:

Clear and bright yellow. Intense and complex nose showcasing aromas of fruit (apple, pear, apricot), herbs (lemon verbena, aniseed) and mineral notes. Full bodied, its fruity complexity returns, combined with wet-stone minerality on the palate, prior to a long and crisp finish. The combination of five native grape varieties to Rias Baixas makes this a wine with a uniquely distinct character.

It will improve in the bottle over the coming months.

SERVING SUGGESTIONS:

Ideal on its own as an aperitif. When paired, it works well with fish and shellfish, cream-based soups, white meats (turkey, chicken) and summer salads. Serve chilled.

Serve chilled, between 10 – 11 °C (60-62°F).

TECHNICAL DATA: G.A. (%Vol): 13, 0 /A.T. (g/l Tartaric Acid): 6,75 /PH 3,40/A.V.(g/l Acetic Acid): 0,21/IPT: 7 /A420: 0,042

A LABEL WITH HISTORY:

More than 50 years ago, Isabel Ruiz, Santiago's eldest daughter, celebrated her wedding on the family estate. To help the guests find their way to the winery in San Miguel de Tabagón, she decided to draw them a map. Her father was delighted with this little detail, which we can still see today on the label of the Santiago Ruiz bottle

