

## Santiago Ruiz 2019

### Grape varieties

Albariño (82%), Loureiro (9%), Caiño Blanco (4%), Treixadura (3%), Godello (2%).

### 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

The 2019 vintage was, in terms of weather, a typical Rias Baixas vintage. A winter with mild temperatures but high rainfall, the spring was warm, but very rainy, with rain concentrated over few days (in March 117.2L fell in 8 days), followed by a very mild summer. It was the coldest month of June in ten years, and the rain was abundant although it fell over few days. The mild temperatures seen in the days prior to harvest and the light rainfall at this time helped ensure that the grape and the must had higher levels of acidity than in previous years. The grapes that arrived in the winery were in a very good condition of health and showed a good level of ripeness.

### 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

Pale straw yellow with greenish highlights. On the nose it is intense, fresh and complex, combining notes of white fruit (apple, pear), citrus fruit as well as mineral and balsamic notes. Full bodied in the mouth with 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, between 10 – 11 °C (60-62°F).

### 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.



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Alcohol (%vol):	13,0%
A.T. (g/L Ac. Tartárico):	7,65
pH:	3,39
A.V. (g/L Ac. Acético):	0,18
IPT:	8 mg/l
A420:	0,017 g/l

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