

Santiago Ruiz 2020



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:

A winter with mild temperatures and low rainfall favored an early sprouting. This was followed by a spring with very warm temperatures and less rainfall than normal which allowed good plant development and homogeneous blooming. It was the warmest month of July in many years, with warm nights that caused water stress. August, with milder temperatures and higher rainfall than the years before, helped to moderate the situation. As a result of all of this, the harvest took place early, with uniform and healthy bunches. It started on September 4th with Albariño and it ended on September 18th with Caiño.

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, water pear, custard apple), citrus fruit (lemon, grapefruit) as well as mineral and balsamic notes. Full bodied and complex in the mouth with predominance of citrus notes. The combination of the five native grape varieties to Rias Baixas makes this a wine with a uniquely distinct character and extraordinary complexity.

It will develop beautifully in the bottle during the next months.

SERVING SUGGESTIONS:

Fish and shellfish in general as well as rice dishes, Asian food and white meats. Ideal on its own as an aperitif and also to enjoy with soft cheeses and light desserts.

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

TECHNICAL DATA: G.A. (%Vol): 13.0/A.T. (g/l Tartaric Acid): 6,90 /PH 3,37 /A.V. (g/l Acetic Acid): 0,23 /IPT: 8 /A420: 0,058

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.

