

Santiago Ruiz

2021



GRAPE VARIETIES

Albariño (84%), Godello (6%), Loureiro (4%), Caiño Blanco (3%), Treixadura (3%),

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:

Winter with high rainfall, over 1000ml - which was more than half the total for the whole cycle. The temperatures were cold during January followed by warmer and rainy months. The weather was very variable during the spring, alternating between cold and very warm days, this delayed the budding in some varieties such as Loureiro and Treixadura. The rest of the cycle went well finishing up with extraordinary weather favoring healthy and high-quality grapes. Harvest started on September 3rd with Albariño, followed by Godello and Loureiro and ended with Treixadura on September 19th.

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:

Clean and bright with greenish tones. On the nose is intense and elegant with mineral notes, custard apple and citrus as well as balsamic and liquorice (fennel, mint) notes characteristic of Loureiro. On the palate is complex, tasty and with very nice acidity. 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:

The wine not only pairs excellent with the traditional dishes from Galicia such as seafood and shellfish but also with Asian food, rice dishes and light desserts.

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.

