

Santiago Ruiz 2022



GRAPE VARIETIES

Albariño (72%), Loureiro (12%), Godello (7%), Treixadura (5%), 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:

The growing season was very marked by high temperatures and low rainfall. The winter was dry, with less than 400 litres of rainfall from November to March, and high maximum temperatures contrasting with below-average minimum temperatures. A warm and dry spring, with barely 300 litres of rainfall, was followed by a very hot summer. These conditions favoured homogeneous budding and flowering as well as optimal ripening and healthy grapes. The good weather extended throughout the harvest period, which began on the 31st of August with the Albariño and ended on the 23rd of September with the Caiño Blanco.

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 appearance with greenish hues. The nose is clean and intense, with notes of white fruit, pear, citrus and custard apple complemented by mineral and resinous nuances, ending with a touch of aniseed. Complex on the palate, with sweetness balanced by very pleasant acidity that leads into a long finish. The blend of five varieties gives the wine an extraordinary richness and depth characteristic of Santiago Ruiz.

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.

ANALYTIC DATA: (%Vol): 13,0/ A.T. (g/l Ac. Tartárico): 6,53 /PH 3,35 / A.V. (g/l Ac. Acético): 0,22 / IPT: 7 / A420: 0,007



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