



## SANTIAGO RUIZ 2023

*In 1984, Santiago Ruiz made an elegant and complex wine using the typical grape varieties from the Rías Baixas Subregion, O Rosal. It was bottled with a label featuring a map that was drawn to help guests find their way to his daughter's wedding. Today, this label continues to inspire us to live with authenticity, doing what really excites us. This is the Santiago Ruiz spirit.*

### VINTAGE 2023.

The work in the vineyards began at the end of 2022 with careful pruning and record high temperatures. 2023 started out with rainfall in the O Rosal area. The summer was hot, with budding and rainfall causing an outbreak of mildew, which was controlled by treatments and leaf removal. March to June was warm; July was fresh, balancing the development of the bunches, and August was average. Over 1,700 litres of rain fell up until August, with sufficiently high temperatures to ripen the grapes, with good health maintained in the vineyards. Harvest started on the 30th August with the Albariño and it finished on the 23rd September with the Caíño Blanco.

### TASTING NOTES.

The wine is clean and bright with straw yellow tones. It is lively, direct and very complex in aromas, with the characteristic floral aromas of Albariño, Godello, Treixadura and Loureiro, as well as fruit and mineral notes. On the palate it is complex, elegant, with body and balance, starting out with sweet fruit flavours and very attractive freshness.

### ANALYTICAL DATA.

A.B.V. (%Vol): 12.5 | T.A. (g/l Tartaric acidity): 6.08  
PH: 3.52 | Residual sugar: < 2 g/l

### GRAPE VARIETIES.

Albariño (82%) | Loureiro (8%)  
Caíño Blanco (6.5%) | Treixadura (2%)  
Godello (1.5%)

### VINEYARDS, HARVEST AND WINEMAKING.

44ha of south-facing vineyards near to the mouth of the River Miño, in the subzone of O Rosal, at an altitude of 50-75m above sea level. The vineyards are 20-25 years old and are trained on trellises to ensure optimal air circulation and sun exposure. Yields of 3,500 to 5,000 Kg /ha.

The grapes were hand-harvested by variety using 20 kg crates, followed by a hand selection process on sorting tables upon arrival at the winery. Each variety underwent cryo-maceration and was fermented separately in stainless steel tanks at a controlled temperature. After fermentation, four months of ageing on the lees is carried out before making the final blend, which, as in every vintage, aims to maintain the original spirit of Santiago Ruiz.

### PAIRINGS.

This wine pairs very well with food, not only with typical Galician dishes, fish or seafood, but also with Asian cuisine, white meats and paté. The recommended serving temperature is between 10 and 11°C.

