Santiago Ruiz
RÍAS BAIXAS

SANTIAGO RUIZ
2025

In 1984, Santiago Ruiz made an elegant and complex wine using the typical grape varieties from the Rias 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 2025.

After a warm and rainy winter and spring, the vines sprouted at the end of March in a uniform manner and with good prospects. There was strong pressure from mildew in April and early May, but the weather changed with one of the driest and hottest springs and summers in memory, reaching 40°C and with no rain for three months. This allowed for perfect flowering without any losses due to disease. The harvest began on August 26th with Albariño, followed by Godello, Treixadura, Loureiro, and ended on September 22nd with Caiño Blanco. Excellent health status and musts with great balance and varietal typicity.

TASTING NOTES.

Visual: pale yellow straw with green reflections.
Aroma: complex and well-integrated aromatic profile. Citrus and fresh fruit notes characteristic of Albariño, floral aromas from Loureiro, stone and orchard fruit nuances from Godello and Treixadura, herbal notes and mineral characteristics contributed by Caiño Blanco.
Palate: dry, with high acidity providing freshness and tension. Medium body with good balance and concentration. Flavors of citrus, floral and orchard fruit, complemented by subtle saline notes. Long, citrus-driven finish.

GRAPE VARIETIES.

Albariño (85%) | **Loureiro** (5%)
Caíño Blanco (2%) | **Treixadura** (3%)
Godello (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 11ºC.

ANALYTICAL DATA.

A.B.V. (%Vol): 12.5 | **T.A. (g/l Tartaric acidity):** 6.5
PH: 3.4 | **Residual sugar:** < 2 g/l

WINE in MODERATION
CHOOSE | SHARE | CARE

PART OF SOGRAPE