

Santiago Ruiz,

**`Rosa Ruiz` Rías Baixas Albariño 2021**

Rías Baixas, Galicia, Spain

*Santiago Ruiz*



Grape Varieties	<b>100% Albariño/Alvarinho</b>
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Winemaker	<b>Luisa Freire</b>
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Closure	<b>Natural Cork</b>
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ABV	<b>12.5%</b>
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Residual Sugar	<b>1g/L</b>
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Acidity	<b>6.6g/L</b>
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Wine pH	<b>3.38</b>
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Notes	<b>Sustainable, Vegetarian, Vegan</b>
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## PRODUCER

The Ruiz family has been making wines in Galicia since the 1860s. Ángel Ruiz, Santiago's grandfather, was one of the first people to produce and bottle wines in the region. Santiago then picked up the baton and continued the pioneering spirit of his grandfather by installing the first ever stainless-steel tanks in Rías Baixas. Such was his contribution to the development of modern winemaking in the region that a street in San Miguel de Tabagón bears his name. The new winery, built in 2007, is fully equipped with state-of-the-art winemaking technology and head winemaker Luisa Freire, an expert in aromatic varieties, makes clean and expressive white wines that reflect the unique sense of place of O Rosal.

## VINEYARDS

Santiago Ruiz is based in the O Rosal sub-region of the Rías Baixas. O Rosal is the most southerly sub-region of the Rías Baixas and enjoys more sunlight hours and lower rainfall than the rest of the region. Situated on the north bank of the river Miño, which marks the border with Portugal's Vinho Verde, the vineyards here benefit from both the cooling Atlantic breezes and the moderating influence and increased airflow from the river. Soils in O Rosal are predominantly sandy over a granite bedrock, this translates into wines with an aromatic richness combined with a characteristic wet stone minerality. The Albariño for the 'Rosa Ruiz' comes from a selection of old, pergola-trained vines planted near the winery in San Miguel de Tabagón. These produce low yields of extremely concentrated fruit packed with flavour.

## VINTAGE

The 2021 vintage in Rías Baixas was characterised by lower than average temperatures, even for this typically cool and wet region. The weather was very variable during the spring, alternating between cold and warm days which delayed bud burst for some varieties. The year will be remembered for an unusually cool summer and a long wait for vines to complete veraison. The result was one of the largest harvests in the past few years, with wines that had slightly lower levels of alcohol than previous vintages, but good structure and refreshing acidity. The harvest at Santiago Ruiz began on 3rd September and ended on 19th September.

## VINIFICATION

Upon arrival at the winery, the hand-harvested grapes were gently pressed and underwent a cool pre-fermentation maceration for 12 hours to extract maximum aromatics from the thick Albariño skins. The juice was then racked off the skins and underwent a cool fermentation in temperature-controlled stainless-steel tanks. Following fermentation, the wine was aged on its lees for five months with regular lees stirring to add texture and body to the wine.

## TASTING NOTES

Pale yellow in colour, clean and bright. On the nose intense aromas of apricot and ripe lemon are married with tropical hints of papaya and mango and subtle floral nuances. On the palate there is a broad and rich texture, thanks to the time on lees, and a vibrant acidity carries the pronounced flavours onto the long and elegant finish.