

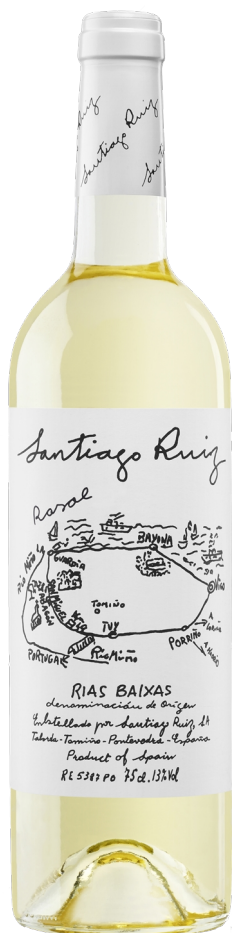
Santiago Ruiz,

`O Rosal` Rías Baixas

Albariño/Godello/Loureiro/Treixadura/Caiño Blanco 2022

Rías Baixas, Galicia, Spain

Santiago Ruiz



Grape Varieties	72% Albariño/Alvarinho
	12% Loureiro
	7% Godello
	5% Treixadura
	4% Caiño Blanco

Winemaker	Lúisa Freire
Closure	Natural Cork
ABV	13%
Residual Sugar	1.2g/L
Acidity	6.53g/L
Wine pH	3.35
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

O Rosal is the most southerly sub-region of the Rías Baixas, situated on the north bank of the river Miño, which marks the border with Portugal's Vinho Verde. Here the vineyards benefit from cooling Atlantic breezes and the moderating influence and increased airflow from the river. The sustainably-farmed Santiago Ruiz vineyards in Tomiño cover 38 hectares and are planted with Albariño, Loureiro, Caiño Blanco, Treixadura and Godello. Loureiro, a variety prized for its aromatic flavour profile, performs particularly well here and wines labelled 'O Rosal' must include this grape in the blend, something which distinguishes them from the majority of Rías Baixas wines which are 100% Albariño. 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.

VINTAGE

The 2022 vintage in Rías Baixas was characterised by very high temperatures and low rainfall. The vintage began with a dry and relatively warm winter and spring, providing excellent conditions for budburst, flowering and fruit set. Temperatures were higher than average during the summer and this brought forward the harvest slightly. Good weather continued throughout the harvest period, which began at Santiago Ruiz on 31st August with the Albariño and ended on the 23rd of September with the Caiño Blanco, and Luisa was delighted with the quality of the fruit harvested.

VINIFICATION

After careful selection in both the vineyard and on the winery's sorting table, the grapes were destemmed and softly crushed. A cold pre-fermentation maceration on the skins for 15 to 20 hours was carried out to extract maximum aromatics from the grape skins. The juice was then racked off the skins and left to settle before fermentation took place in small, stainless-steel tanks at 16° C for 21 days. Each variety was vinified separately and, after a short period of lees ageing, the blend was carefully assembled to produce the distinctive Santiago Ruiz style.

TASTING NOTES

Bright yellow in colour. On the nose, intense aromas of crisp apple, pear, lime blossom and lemon verbena are married with subtle herbal notes. On the palate, the precise and concentrated flavours are complemented by a stony minerality and balanced by a vibrant acidity, resulting in a crisp and clean finish.

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