

Santiago Ruiz
RIAS BAIXAS

Rosa Ruiz 2022.

Limited edition of 10,200 bottles.

A family homage. A label loaded with meaning and sentiment, expressing the bond between father and daughter. It was inspired by a photo taken of them in 1993, at the winery where they shared so many moments together. With red - Rosa Ruiz's favourite colour - taking a starring role, it serves as an invitation to step through the winery's door and enjoy its wines.

grape varieties.

100% Albariño from old vines about 25-40 years old, grown on the typical trellis system of the O Rosal subzone, with very low yields.

vintage conditions.

The winter was very dry, with less than 400 litres of rainfall from November to March and greater temperature variations than usual. Spring was drier and warmer than in previous years, with very low minimum temperatures. This was followed by a very dry summer, with less than 100 litres of precipitation from June to October and a large increase in temperatures. In July and August, temperatures rose above 34°C (93,2 °F) for several weeks and even exceeded 40°C (104 °F) on some days.

These climatic conditions contributed to the fact that bud break and flowering were uniform, ripening was good and the grapes had almost no fungal diseases at the time of harvest.

tasting notes.

Bright lemon yellow with a golden rim. Aromatically, it is very elegant, with intense aromas of white fruit such as pear, apple, and nectarine, complemented by floral notes.

It is full-bodied and well balanced on the palate. Fruits and, white flowers in particular, reappear on the back palate. It is very long on the palate, with a delicious aftertaste. It is very long on the palate, with a delicious aftertaste.

vineyards harvest winemaking.

100% Albariño, selected from our oldest vineyards, both our own and those of our suppliers. It comes from the Tomiño area (subzone of O Rosal) at an altitude of 60 meters above sea level with southern exposure. The low-yielding vines are between 25 and 40 years old.

The grapes are harvested by hand in 20 kg boxes and undergo a double selection process, first in the vineyard and then on sorting tables in the winery. After cryomaceration with dry ice and a period of skin contact, fermentation takes place at controlled temperature in stainless steel tanks. This is followed by aging on the lees for at least six months to improve the texture and body of the wine.

food pairings.

This wine not only goes well with fish and seafood, but is also an excellent accompaniment to pâtés, poultry and rice dishes. It also goes well with chocolate and tropical fruit desserts. The recommended serving temperature is between 10 and 11°C (51,8 °F).



WINE MODERATION
CHOOSE | SHARE | CARE

analytical data.

A.B.V. (%Vol): 13 | T.A. (g/l Tartaric acid): 6.45 | PH: 3.48 | Total sugar: ≤ 1 g/l

PART OF
SOGRAPE

