

Santiago Ruiz
RIAS BAIXAS

Santiago Ruiz 2022.

The story behind the label. More than 50 years ago, Isabel, the eldest daughter of Santiago Ruiz, celebrated her wedding at the family estate. To help the guests find the winery in San Miguel de Sabayón, she decided to draw them a map. Her father was so delighted with this gesture for the guests that it has been preserved to this day as the label of Santiago Ruiz wine.

grape varieties.

Albariño (74%) | Loureiro (8%) | Godello (8%) | Treixadura (5%) | Caiño Blanco (5%)

vintage conditions.

High temperatures and low rainfall greatly affected the growing cycle. Winter was dry with less than 400 litres of precipitation from November to March and a narrower range between minimum and maximum temperatures than normal.

Spring was warm and dry, with barely 300 litres of precipitation, followed by very high temperatures in summer, which favoured uniform bud break and flowering, as well as optimal fruit ripening and health. The harvest period extended from August 31, beginning with Albariño, to September 23, ending with Caiño Blanco.

tasting notes.

Bright with greenish tones. Aromatically it is very intense, elegant and clean, showing the complexity typical of this wine. Notes of fruit, stewed apple, orange peel, floral aromas, as well as the resinous hints (laurel, lemon verbena) and aniseed (fennel, mint) typical of the Loureira grape variety emerge, accompanied by a subtle mineral undertone.

The palate again shows the complexity of the nose with aromas of fruit, resinous notes, minerals and citrus. It is well structured, full-bodied and balanced. It is complex, has a lush mouthfeel and a very pleasant freshness.

vineyards harvest winemaking.

Our own 38-hectare vineyard is located in Tomiño (O Rosal subzone in D.O. Rías Baixas), near the mouth of the Miño River. They are located at an altitude of 50 to 75 metres above sea level and face south. The vineyards are 20-25 years old and are trained on trellises to ensure optimal air circulation and sun exposure. Yields from 3,500 to 5,000 kg/ha.

The grapes are harvested by hand in 20 kg crates followed by a selection process on sorting tables upon arrival at the winery. Each variety undergoes separate fermentation in temperature-controlled stainless-steel tanks for 21 days. After fermentation, three months of ageing on the lees is carried out before making the final blend, which, as with every vintage, aims to preserve the original Santiago Ruiz spirit.

food pairings.

It pairs very well, not only with typical Galician dishes such as fish or seafood, but also with Asian cuisine, rice dishes and light desserts. The recommended serving temperature is between 10 and 11°C (51,8°F).



analytical data.

A.B.V. (%Vol): 12.5 | T.A. (g/l Tartaric acid): 7.6 | PH: 3.3 | Total sugar: ≤ 1 g/l

