

ROSA RUIZ

2025

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.

VINTAGE 2025.

After a warm winter and spring marked by abundant rainfall, the summer proved to be one of the hottest on record in Galicia. The vines showed excellent budding, with numerous clusters visible. Although there was strong mildew pressure early in the season, from mid-May onwards, with the arrival of warmer temperatures and the end of rainfall, flowering progressed perfectly, with no losses due to fungal diseases. Thanks to the accumulated water reserves, the vines withstood the high summer temperatures well and reached harvest in impeccable sanitary condition. Harvest began early, on August 26th, with the Albariño destined for the production of Rosa Ruiz.

TASTING NOTES.

Visual: Clean and bright, with delicate pale straw-yellow tones.

Aroma: Fresh and well-defined, dominated by floral and citrus aromas, accompanied by notes of green fruit particularly apple, a characteristic of the variety. Subtle pastry nuances emerge, reflecting months of ageing on lees.

Palate: Complex and well-structured, with a savory, enveloping mouthfeel and an elegant saline touch. Flavors of green fruit, citrus, and floral elements are consistent with the aromatic profile. Well-balanced acidity contributes to a long, persistent finish.



LIMITED EDITION OF 12.240 BOTTLES.

GRAPE VARIETIES.

100% Albariño.

VINEYARDS, HARVEST AND WINEMAKING.

Made with Albariño grapes selected from our oldest plots, aged between 25 and 40 years, cultivated using the traditional trellis system (parral) characteristic of the O Rosal subzone. These low-yielding vines contribute notable concentration and strong varietal expression to the wine.

The grapes were hand-harvested by variety using 20 kg crates. Upon arrival at the winery, a second selection was carried out on a sorting table. Only the best grapes underwent cryomaceration with dry ice, and a brief skin contact period before fermentation in stainless steel tanks at controlled temperatures.

The wine was aged on fine lees for seven months to enhance mouthfeel and complexity.

PAIRINGS.

This Albariño pairs beautifully with fish and seafood, but also complements pâtés, poultry, rice dishes, and desserts featuring chocolate or tropical fruits.

Recommended serving temperature: 10–11°C.

ANALYTICAL DATA.

A.B.V. (%Vol): 12.5 | A.T. (g/l Tartaric acidity): 6.8

PH: 3.35 | Residual sugar: < 2 g/l