

Santiago Ruiz  
RÍAS BAIXAS



LOUREIRO

2025

*The Jardín de Variedades collection invites you to discover, in their purest form, the native grapes of O Rosal used to make Santiago Ruiz Loureiro, the sole variety in this wine, reveals its most delicate essence: freshness, subtle floral aromas, and a natural elegance that thrill the senses.*

#### VINTAGE 2025.

The winter was warm and rainy, and spring continued with mild temperatures and abundant precipitation, resulting in good water reserves. The summer was very dry, with exceptionally high temperatures that set historic records within the appellation. Loureiro showed excellent budburst, with minimal bud failure and a good number of clusters. Climatic conditions favored perfect flowering, with no incidence of diseases or pests. Early leaf removal and green harvesting were carried out to ensure good ventilation and to regulate yields. Harvest took place in early September. In the winery, the musts were elegant, fragrant, and fresh, faithfully reflecting the distinctive character of this variety.

#### TASTING NOTES.

**Visual:** Lemon yellow with greenish iridescence.

**Aroma:** Highly aromatic, elegant and delicate, with aromas of white flowers, gardenia and orange blossom, pleasant hints of fresh Atlantic herbs and a slightly resinous touch of bay leaf.

**Palate:** Delicate, with floral notes that fill the palate and a sensation of freshness that underscores a fluid and elegant finish.



#### GRAPE VARIETIES.

100% Loureiro.

#### VINEYARDS, HARVEST AND WINEMAKING.

Loureiro grapes are selected from the finest parcels of our estate, located near the mouth of the Miño River in the O Rosal subzone, at elevations of 50–75 meters above sea level with south-facing exposure. The vines are approximately 30 years old, with yields not exceeding 5,000 kg per hectare.

Harvest began on September 5th, with grapes reaching the winery in perfect health and ripeness. Only the finest bunches were selected. Fermentation took place in stainless steel tanks at controlled temperatures, followed by aging on the wine's own lees for three months to enhance texture, aromatic complexity, and finesse.

#### PAIRINGS.

Excellent as an aperitif. Pairs well with a wide range of cheeses, pâtés, salmon, and mild cured meats. Ideal with fresh fish, white meats, rice, and pasta dishes. A perfect match for seafood and Asian cuisine.

Recommended serving temperature:  
10–11°C.

#### ANALYTICAL DATA.

A.B.V. (%Vol): 12 | T.A. (g/l Tartaric acidity): 6.5

PH: 3.4 | Residual sugar: <2 g/l