



PALACIOS | REMONDO

ALFARO

COMMITTED *to* ORGANIC PRODUCTION

Alvaro Palacios is committed to organic viticulture and natural winemaking practices at Palacios Remondo, his Rioja estate. This total respect for the environment results in wines - La Montesa, Propiedad, Plácet Valtomelloso and La Vendimia - that express the true character of the estate's La Montesa vineyard.

ORGANIC VITICULTURE

- No herbicides are used; instead, rows between the vines are tilled.
- No chemical fungicides nor insecticides are applied to the vines; instead pheromones are used to control pests and fungus is treated with sulfur and copper.
- Only organic fertilizers (sheep and goat manure) are used in the stone-covered, clay soils.

NATURAL WINEMAKING PRACTICES

- No exogenous yeasts or commercial compounds are added to the wines.
- All wines are unfiltered and clarified only with egg whites.
- Sulfites are kept at minimum levels.
- Pumice and cellar waste are recycled.

ECO-FRIENDLY PACKAGING

- Labels are printed with ecological inks.
- Capsules do not contain heavy metals.