



PALACIOS | REMONDO  
ALFARO

### ·WINEMAKER'S NOTES·

The Palacios Remondo winery is located in the eastern portion of one of Spain's oldest and best known wine making regions, Rioja. The estate's flagship wine, Propiedad, is made from a blend of the indigenous Spanish grape varieties Garnacha and Tempranillo and, true to its name, it is the finest expression of the vineyards on the Palacios Remondo property, or "propiedad." In the nose it is dense and succulent, with aromas of spices, softly charred oak and sweet flowers from the Rioja region. On the palate, the wine has purity and balance with hints of ripe forest berries, blood orange rind, fresh cherries, slight creamy notes and toasted oak. Only 5,000 9-liter cases were produced.

*60% Garnacha and 40% Tempranillo*

### ·VINTAGE·

2005 was considered an excellent vintage for Rioja. The overall year was hotter than that of 2004, and also one of the driest springs and summers of several decades, which provided perfect conditions for the maturation of Palacios Remondo's vineyards, especially those planted with Garnacha. The climatic extremes of 2005 produced fruit that was so rich in concentration and character, that this "magnificent vintage" allowed Palacios Remondo to bottle the entire production of their vineyards as the grape quality was at its optimum

### ·VINEYARDS·

Located on the slope of the Yerga mountain, at an altitude of 1,800 feet, the Palacios Remondo vineyards are grown at some of the highest points within Eastern Rioja. The average age of the vines is nineteen years. The soil is comprised of sediments that stem from the Quaternary Era, consisting of clay and a stony-calcareous subsoil that is covered in gravel and has excellent drainage. Very low in organic material and with a moderated basic pH, the soil type is perfect for growing high quality fruit. The vines are pruned under a double cordon de royat style. By green harvesting and dropping significant fruit, Palacios Remondo ensured that only the highest quality fruit was picked during harvest, which took place between September 30th and October 15th.

*Viñedos de La Montesa, Rioja, Spain*

### ·FERMENTATION AND AGING·

Hand-picked Garnacha and Tempranillo clusters were selected, first in the field and again on a sorting table at the winery, before being de-stemmed and put separately into 15,000 liter oak tanks for alcoholic and malolactic fermentation. After a long maceration of 28 days, an initial blend was made and the wine was aged for 14 months in 90% French and 10% American oak barrels. After the wine was clarified using natural egg whites, the unfiltered wine was bottled in July of 2007.

*Wine analysis: 5.1 g/l (0.51%) total acidity; 3.6 pH; 14.2% alcohol by volume*

### ·HISTORY·

The Palacios Remondo winery history stretches back for four generations when the D.O.C. Rioja was first gaining notoriety as one of the premier winemaking regions of the world. José Palacios Remondo, father of renowned winemaker Alvaro Palacios, reestablished the estate in 1945. Alvaro Palacios, born at his family's winery in Alfaro, became one of Spain's winemaking pioneers for his successes in Priorat and Bierzo. In 2000, upon his father's death, Alvaro assumed responsibility for Palacios Remondo, and committed to taking the estate's quality to new heights. Under his inspired leadership, Palacios Remondo is now a rising star of Rioja.