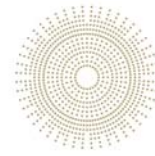




2006
LA VENDIMIA
D.O.C. RIOJA



PALACIOS | REMONDO
ALFARO

· · W I N E M A K E R ' S N O T E S · ·

La Vendimia, translated as “harvest,” in Spanish, represents the quality potential of Spanish jovens, or young wines. Made by the famed Spanish winemaker, Alvaro Palacios, La Vendimia is a blend of two of Spain’s original star varieties, Garnacha and Tempranillo. Full of bright red fruit with ripe undertones of blackberry jam, fresh plums and hints of Mediterranean country herbs, this wine is graceful and harmonious. Meant to drink now through the next four years, this wine can also be served slightly chilled and is the perfect accompaniment to any dish.

50% Garnacha and 50% Tempranillo

· V I N T A G E ·

2006 was considered a very good year for Rioja. In the region of Alfaro where the winery is located, there was significant rainfall during most of the year except for the months of March and August. The hot months of July and August were followed by gradual cooling and light rains during the month of September, which lead to the healthy maturation of the Tempranillo and Garnacha grapes and a high quality harvest towards the end of September.

· V I N E Y A R D S ·

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 for La Vendimia is eleven 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 15th and October 25th.

Vinedos de La Montesa, Rioja, Spain

· F E R M E N T A T I O N A N D A G I N G ·

Garnacha and Tempranillo grapes were selected, first in the field and again on a sorting table at the winery, before being put into stainless steel tanks for a partial carbonic maceration (whole clusters only), alcoholic and malolactic fermentation. Following the 20 day maceration, the wine was aged for 4 months in 70% French and 30% American used oak barrels. The wine was clarified using natural egg whites but not filtered, and was bottled in June 2007.

Wine analysis: 5.1 g/l (0.51%) total acidity; 3.60 pH; 13.89% alcohol by volume

· H I S T O R Y ·

The Palacios Remondo winery history stretches back for 4 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.