



PALACIOS | REMONDO
ALFARO

2006
LA MONTESA
D.O.Ca. RIOJA

• W I N E M A K E R ' S N O T E S •

Named after the hillside vineyard located on the northeastern slope of the Yerga mountains in eastern Rioja, *La Montesa* is a blend of the red grape varieties that grow organically on the Palacios Remondo estate. Ruby red in color with an amaranthine halo, renowned winemaker Alvaro Palacios describes this wine as containing complex aromas of syrup-covered cherries, fresh nectarines, quince paste and delicate notes of wood, white pepper and flint. On the palate the wine is unctuous and voluminous with soft tannins that are presented over a foundation of mixed berries, hints of white pepper, blood oranges and dark chocolate. Meant to enjoy now or age up to 10 years, this wine is very versatile and pairs well with almost any type of cuisine.

50% Garnacha and 50% Tempranillo

• V I N T A G E •

2006 was considered to be another excellent vintage for Rioja. After a long, cold and dry winter the first rains of spring helped to waken the vines from dormancy and the intense summer sun and extreme diurnal temperature differences helped the grapes obtain excellent acidity and deep color. Toward the middle of September the cold easterly winds slowed the final stages of maturation and harvest began on the 15th of September, when the grapes had achieved an optimal phenolic maturation. Alvaro Palacios says that the 2006 vintage produced wines with an “unrepeatable richness.”

• V I N E Y A R D S •

At an altitude of 1,800 feet, the Palacios Remondo vineyards are grown at some of the highest points within all of Rioja. The average age of the vines is twenty-one years. The soil is comprised of sediments that stem from the quaternary era, consisting of clay and a stony-calcareous subsoil covered in gravel, similar to that of Chateaufort de Pape. Very low in organic material and with a moderated basic pH, the soil type is perfect for growing high quality fruit. The vines are narrowly spaced, pruned under a double cordon de royat style, farmed organically and very rarely irrigated. By green harvesting and dropping significant fruit, Palacios Remondo ensured that only the highest quality fruit was picked during harvest in October.

La Montesa, Rioja, Spain

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

Hand-picked Garnacha and Tempranillo clusters were selected, first in the field and again on a sorting table, before being de-stemmed and put separately into small stainless steel tanks for alcoholic and malolactic fermentation. After a long maceration of 23 days, an initial blend was made and the wine was aged for 12 months in new and used 75% French and 25% American oak barrels. After the wine was clarified with natural egg whites, the unfiltered wine was bottled in May 2008.

Wine analysis: 5.25 g/l (0.53%) total acidity; 3.58 pH; 14.0% alcohol by volume

• H I S T O R Y •

The Palacios Remondo winery history stretches back 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.