



PALACIOS | REMONDO  
ALFARO

#### ·WINEMAKER'S NOTES·

The only white wine made by famous Spanish winemaker Alvaro Palacios, at his family-owned Rioja property, *Plácet* is made solely from the indigenous Spanish grape variety Viura. Always produced in very low quantities, this unique wine exhibits a soft golden color and aromas of white flowers such as magnolia and jasmine, accompanied by ripe fruit such as pineapple, pear and honeydew melon. On the palate it is both voluptuous and vibrant with notable minerality, good acidity and a long finish.

*100% Viura*

#### ·VINTAGE·

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 Viura grapes and a high quality harvest towards the end of September.

#### ·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 Viura vines is twenty 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.

*Vinedos de La Montesa, Rioja, Spain*

#### ·FERMENTATION AND AGING·

Hand-picked clusters of Viura were selected, first in the field and again on a sorting table at the winery, before being put into a cold press for a pre-maceration of eight hours. The juice was then fermented in small traditional 5,000 liter oak vats at very low temperatures. Upon completion of alcoholic and malolactic fermentation, the wine was then aged *sur lees* for 9 months in oak vats with frequent soft pump-overs. The wine was then fined and cold stabilized before it was bottled in July of 2007.

*Wine analysis: 5.3 g/l (0.53%) total acidity; 3.33 pH; 13.6% alcohol by volume*

#### ·HISTORY·

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.