



PALACIOS | REMONDO

ALFARO

2007  
*PLÁCET*  
VALTOMELLOSO  
D.O.C. RIOJA

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• W I N E M A K E R ' S   N O T E S •

The only white wine made by famous Spanish winemaker Alvaro Palacios at his family's Rioja property, *Plácet* is made in very limited quantities from the indigenous Spanish grape variety, Viura, grown on the estate. *Plácet* is a captivating wine that is light gold in color with aromas of honeysuckle, almonds, and fresh orchard fruit. On the palate the wine is both voluptuous and vibrant with good acidity and a long finish that has hints of fresh apricots, soft minerals and lightly toasted oak.

*100% Viura*

• V I N T A G E •

2007 was considered to be a great vintage for Rioja by winemaker Alvaro Palacios, exhibiting extreme temperature differences between winter and summer and experiencing an annual rainfall of 255mm, lower than normal for the region. The dry, yet "fresh" climatic conditions during the fall months produced vibrant and very aromatic fruit, which Alvaro believes helped create the best *Plácet* he has ever produced. He attributes the excellent quality of the Viura fruit from this vintage not only to ideal climatic conditions, but also to more detailed work in the vineyard, including an increased focus on organic farming.

• 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 all of Rioja. The average age of the Viura vines is twenty years, and they are grown organically, using no chemical fertilizers or pesticides. 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 narrowly spaced, pruned under a double cordon de royat style and very rarely irrigated. By green harvesting and dropping fruit, Palacios Remondo ensured that only the highest quality fruit was picked during harvest, which took place from October 4 to October 7.

*Viñedos 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 •

Hand-picked clusters of Viura were selected, first in the field and again on a sorting table at the winery, before being de-stemmed and put into a cold press for a pre-maceration of eight hours. The juice and lees were 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 7 months in large oak barrels with frequent soft pump-overs. The wine was then fined and cold stabilized before it was bottled in June of 2008.

*Wine analysis: 5.5 g/l (0.55%) total acidity; 3.4 pH; 13.5% 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.