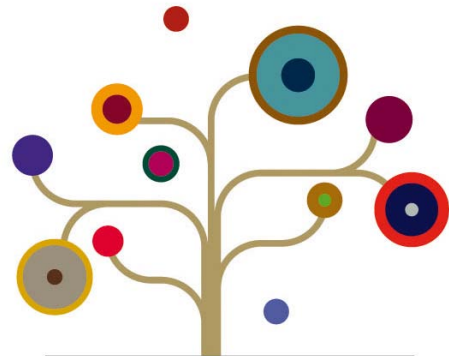




PALACIOS | REMONDO  
ALFARO

# 2009 LA VENDIMIA D.O.C. RIOJA

*50% Garnacha Pais and 50% Tempranillo*



## WINEMAKER'S NOTES

*La Vendimia*, which signifies “the harvest,” represents the quality potential of Spanish *jovens*, or wines that have been aged for less than six months in oak barrels. Made by the famed Spanish winemaker, Alvaro Palacios (whose father founded the Palacios Remondo winery), *La Vendimia* is a blend of Spain’s two original star varieties, Tempranillo and Garnacha. Lively and bright crimson in color, this wine has soft aromas of rose petals, Mediterranean herbs, fresh orchard fruit, and hints of orange rind. Currants, Bing cherries, fresh nectarines, plums and a hint of wild fennel are expressed on the palate. Meant to drink now through the next four years, this consumer-friendly wine can be served slightly chilled and is the perfect accompaniment to any dish.

## VINTAGE

Winemaker Alvaro Palacios has stated that 2009 was one of the most enigmatic and fascinating vintages in the history of Rioja Baja, in the eastern part of the region. After experiencing the rainiest winter and early spring in over a decade, “something hard to believe happened,” declared Palacios. “Not a single drop of rain fell over Rioja Baja for the next six months and we couldn’t have been luckier.” Due to the humid conditions during summer and harvest, however, production was slightly lower than normal and it was feared the grapes would not reach optimal maturity. Fortunately, this was not the case; while the beginning of 2009 was quite wet, the remainder of the season was one of the hottest on record and the stark temperature contrasts, combined with scarce production, produced wines that have striking aromatic expression and an accentuated intensity and structure.

## 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 all of Rioja. The winery’s estate-owned 10- to 40-year-old vines have been grown organically since 2003, where not a single chemical fertilizer or pesticide has been used for nearly seven years. Their unique soil is comprised of sediments that stem from the Quaternary Era, consisting of clay and a rocky-calcareous subsoil that is covered in small stones 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. All vines are narrowly spaced, pruned under a double cordon de royat style and never irrigated. By green harvesting and dropping significant fruit, Palacios Remondo ensured that only the highest quality fruit was picked during harvest, which took place between the end of September and middle of October.

## FERMENTATION AND AGING

The Garnacha and Tempranillo grapes were harvested by hand and then selected, first in the field and again on a sorting table at the winery, before being put into stainless steel tanks for a whole-cluster maceration followed by alcoholic and malolactic fermentation. Following the 20 day maceration, the wine was aged for 5 months in used French (80%) and American (20%) oak barrels, then clarified using natural egg whites, but not filtered, and bottled in May of 2010.

*Wine analysis: 5.05 g/l (0.51%) total acidity; 3.65 pH; 14.0% alcohol by volume*

## HISTORY

The Palacios Remondo winery history stretches back for 5 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.