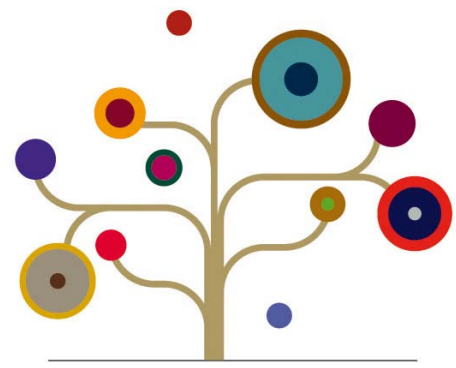




PALACIOS | REMONDO
ALFARO

2010 LA VENDIMIA D.O.C. RIOJA *65% Garnacha Pais and 35% Tempranillo*



WINEMAKER'S NOTES

La Vendimia, which signifies “the harvest,” represents the quality potential of Spanish *jovenes*, or wines that have been aged for less than six months in oak barrels. Made by famed Spanish winemaker Alvaro Palacios, whose father founded the Palacios Remondo winery, *La Vendimia* is a blend of Spain’s two original star varieties: Garnacha and Tempranillo. Lively and lucid, this wine has supple aromas of fresh orchard fruit, wild berries and ripe blood oranges. Fruit-forward and round on the palate, the aromas found on the nose are mimicked in the mouth and include additional notes of sweet spice and raspberry jam. 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

2010 has been characterized by winemaker Alvaro Palacios as being a year of incredible grace and charm. Overall an extremely dry vintage, only 216 liters of water fell during the entire year. While the vintage was full of natural sunlight, temperatures were actually cooler than in previous years and the majority of the clusters only began to ripen when a few hot days were intermixed with the greater number of mild days and cool nights. Alvaro says that this extended maturation led to wines that have “great structural support, are fresh and aromatic, with lively acidity and a long finish.” Finesse, class and simple beauty are words that he uses to describe the 2010 *La Vendimia*.

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 extremely rocky soil is comprised of sediments that stem from the Quaternary Era, consisting of clay and a rock-strewn 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.

From the vineyards of La Montesa, Siete Caminos, Rihuelo, Valcaldera and the Yerga mountain village of Alfaro.

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 March of 2011.

Wine analysis: 4.80 g/l (0.48%) total acidity; 3.71 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.