



LA MONTESA

2015

D.O.Ca. Rioja (Oriental) | 92% Garnacha & 8% Tempranillo

WINEMAKER'S NOTES

Named after a hillside vineyard located on the northeastern slope of the Yerga mountain in eastern Rioja, *La Montesa* is a blend of the indigenous grape varieties that grow on the Palacios Remondo estate. Described by winemaker Alvaro Palacios as 'flowing wide in the mouth and possessing the wild strength of the mountain from which the wine hails,' the 2015 *La Montesa* is incredibly well-balanced with velvety red-fruit notes and hints of sweet spice, orange peel and dulcet yellow peaches found both in the nose and on the palate. An exceptional, Mediterranean Garnacha-based wine, every vintage *La Montesa* is perfect when enjoyed by-the-glass on its own, or when paired with any kind of cuisine.

VINTAGE

2015 was rated as 'very good' by the D.O.Ca. Rioja's control board. Favorable weather conditions in spring and summer produced perfect growing conditions for the vines, as evidenced by an excellent canopy development and plant health towards the end of veraison. Harvest began towards the middle of September and gradually accelerated until the first week of October, when 'the most intensive harvesting period in Rioja' usually takes place. During this period in 2015, more than 300 million kg of fruit arrived at the crush pads in Rioja and the grapes' excellent health prompted optimistic forecasts for the majority of wines. By all accounts it was on track to be a 'great' vintage, but poor weather during the second half of harvest resulted in outbreaks of grey rot, causing severe problems for many of Rioja Alta and Alavesa's farmers. Thankfully the sub-region of Rioja Oriental was affected less and a careful selection performed both in the field and at the winery by Palacios Remondo's superb winemaking team insured only the very best fruit went into tank for fermentation.

VINEYARDS

Located at an altitude of 1,800 feet, Palacios Remondo's vineyards are grown at some of the highest points in Rioja. The 30-year-old head-pruned vines are hand-harvested, grown organically, and very narrowly spaced (3,000 plants per HA). Soil is comprised of sediments that stem from the Quaternary Era, consisting of clay and a stony-calcareous subsoil, covered in stones, with excellent drainage. Very low in organic material and with a moderated basic pH, the soil is perfect for growing high quality fruit. By dry-farming and dropping close to 40% of their fruit, the Palacios Remondo viticulture team ensures only the highest quality fruit is picked during harvest, which took place from the 1st to the 30th of October.

La Montesa, Rioja Oriental, Spain

FERMENTATION & AGING

Estate-grown Garnacha and Tempranillo clusters were selected first in the field and again on a sorting table, before being de-stemmed and put separately into stainless steel tanks for a spontaneous alcoholic and malolactic fermentation. After a long maceration of 35 days, an initial blend was made and the wine was aged for 12 months in new and used 90% French and 10% American oak barrels. The finished wine was left unfiltered and clarified with a gelatin mixture before first being bottled in Spring of 2017.

Wine analysis: 4.9 g/l (0.49%) total acidity; 3.55 pH; 14.50% alcohol by volume

HISTORY

The Palacios Remondo winery history stretches back five 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, founded the Palacios Remondo estate in 1945. Alvaro Palacios, born at his family's winery in Alfaro, became one of Spain's winemaking super-stars for his successes in Priorat and Bierzo and was recently voted Decanter Magazine's Man of the Year (March, 2015).