



2012 LA MONTESA

D.O.Ca. Rioja (Baja) | 80% Garnacha, 15% Tempranillo, 5% Mazuelo

WINEMAKER'S NOTES

Named after the hillside vineyard located on the northeastern slope of the Yerga mountains in eastern Rioja, *La Montesa* is a blend of the red grape varieties that grow organically on the Palacios Remondo estate. Described by winemaker Alvaro Palacios as being 'clear ruby-to-cherry-red in color, with flecks of gold and silver,' he describes the 2012 *La Montesa* as a 'cheerful wine, with an indescribable vitality.' Full of Mediterranean orchard fruit aromas including nectarines, pomegranates, and oranges, the palate contains vibrant and rich flavors of ripe red fruit, discrete spice, citrus peel and exotic wood. Meant to enjoy now or age up to 10 years, this consumer-friendly wine is Alvaro's tribute to Garnacha's return to its historic homeland. Perfect when enjoyed by-the-glass on its own, *La Montesa's* multi-faceted flavor profile will also pair well with any kind of cuisine.

VINTAGE

Winemaker Alvaro Palacios describes the 2012 vintage as being 'Mediterranean in character,' as it was marked by periods of extreme heat and high temperatures. The month of August was the third driest (and summer in general, the fourth hottest) on record since 1961. Irregular rainfall led to an irregular ripening in the vineyards and non-native varieties, which are the worst suited to this type of weather, suffered the most in Rioja. Traditional varieties fared the best, especially when cared for by vineyard management teams that had the expertise and patience to wait for the late October rains. Alvaro Palacios stated that a delayed harvest in his vineyards helped 'round out the phenolic ripeness' of his grapes, resulting in 'concentrated and vigorous wines, that show finesse, elegance and unique sensory nuances, which slowly, sensually and shyly expanded during the process of oak aging.'

VINEYARDS

At an altitude of 1,800 feet, the Palacios Remondo vineyards are grown at some of the highest points within all of Rioja. The vines were planted twenty-seven years ago and the soil is comprised of sediments that stem from the Quaternary Era, consisting of clay and a stony-calcareous subsoil covered in gravel, similar to that of Chateaufort du Pape. 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 royat style, farmed organically and never irrigated. By green harvesting and dropping almost 50% of their fruit, Palacios Remondo ensured only the highest quality fruit was picked during harvest, which took place between the 10th of October and the 1st of November.

La Montesa, Rioja, Spain

FERMENTATION & AGING

Hand-picked Garnacha, Tempranillo and Mazuelo clusters were selected first in the field and again on a sorting table, before being destemmed and put separately into stainless steel tanks for alcoholic and malolactic fermentation. After a long maceration of 23 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. After barrel aging was completed, the wine was left unclarified, unfiltered and bottled in Spring of 2014.

Wine analysis: 4.8 g/l (0.48%) total acidity; 3.55 pH; 14.0% 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, 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 and was recently voted Decanter Magazine's Man of the Year (March, 2015). 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.