



LA MONTESA

2013

D.O.Ca. Rioja (Baja) | 85% Garnacha & 15% 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 being 'clear ruby-to-cherry-red in color, with flecks of gold and silver', it is 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 stone fruits, discrete spice and a vibrant chalky minerality'. Perfect when enjoyed by-the-glass on its own, La Montesa's multi-faceted flavor profile will pair well with any kind of cuisine.

VINTAGE

The 2013 harvest in Rioja was classified by the D.O.Ca.'s control board as being 'good' in comparison to previous years. The estate's east-south-east facing vineyard received 3,180 hours of sunlight and temperatures reached as low as 3.6°C in the winter and up to 30.7°C in summer. 276 mm of rain fell in 2013, identical to that of 2012, which Alvaro described as being 'Mediterranean in character,' due to the marked periods of extreme heat and high temperatures. A vintage with a much smaller production and slightly higher acidity, the 2013 PLÁCET Valtomelloso is a wine that can be enjoyed now or cellared up to ten years.

VINEYARDS

Located at an altitude of 1,800 feet, Palacios Remondo's vineyards are grown at some of the highest points in Rioja. The 28-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 team ensures only the highest quality fruit is picked during harvest, which took place from the 10th of October to the 1st of November.

La Montesa, Rioja Baja, 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 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. The finished wine was left unclarified, unfiltered and bottled in Spring of 2015.

Wine analysis: 4.8 g/l (0.48%) total acidity; 3.55 pH; 14.5% 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).