



2013

Valtomellosol D.O.Ca. Rioja | 100% Viura

WINEMAKER'S NOTES

The only white wine made by famed Spanish winemaker Alvaro Palacios, PLÁCET Valtomelloso is limited-production, estate-grown wine made from the indigenous Spanish grape variety, Viura. Plácet, meaning "consent", is light-gold in color and contains enticing aromas of white pears, sweet spice and creamy oak. Full-bodied and well-balanced, with a savoury acidity, offering flavors of freshly cut golden apples, white peaches and a delicious minerality wrapped in herbal aromas of chamomile and fennel. For Palacios, it has 'a wonderful depth of purity'. An outstanding wine, with a subtle honeysuckle finish, it is enjoyable both when served alone or with any kind of food. Only 788 9-liter cases were produced.

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 on the slope of the Yerga Mountain, 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 on the 19th of October.

Viñedos de La Montesa, Rioja, Spain

FERMENTATION & AGING

After a manual selection first in the field and again on a sorting table at the winery, clusters are put into a cold press for an eight hour maceration period of contact with the skins, before being de-stemmed. The first-press juice is then fermented in traditional 2,000-liter oval oak vats at very low temperatures. Upon completion of spontaneous alcoholic and malolactic fermentations, the wine is then aged *sur lie* for 10 months in the large French oak ovals with select soft pump-overs, and is cold stabilized before bottling.

Wine analysis: 5.4g/l (0.54%) total acidity; 3.27 pH; 13.96% 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).