



# 2010 PROPIEDAD

## Viñas Tradicionales De Alvaro

### *D.O.Ca. Rioja | 100% Garnacha*

#### WINEMAKER'S NOTES

The Palacios Remondo winery is located in the eastern portion of Spain's oldest and best known winemaking region, the D.O.C. Rioja. The estate's flagship wine, *Propiedad*, is made from old-vine Garnacha that grows in five unique high-elevation vineyards located on the rocky hillsides of *Rioja Oriental*. With sensuous notes of orange peel, red currants, nectarines and black cherries on the nose and palate, winemaker Alvaro Palacios describes this wine as being fleshy and fluid with a soft aftertaste that invokes a hill covered with chamomile and rosemary flowers as its origin. Containing well-integrated tannins and a long finish, this wine is meant to drink now or age up to ten years. Only 5,850 9-liter cases of this wine were produced.

*100% Garnacha*

#### 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 broke out among 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." Vibrant and versatile are words that he uses to describe the 2010 Propiedad.

#### TRADITIONAL VINEYARDS

Located on the slope of the Yerga mountain, at an altitude of 2,100 feet, the Palacios Remondo vineyards are grown at some of the highest points of Eastern Rioja. The old Garnacha vines that are used for making this wine are 25- to 90-years-old and are located across five unique vineyards that are represented by five gold stars on the wine's new label. The unique soil is comprised of sediments that stem from the Quaternary Era, consisting of volcanic ophite and sandstone pebbles, quartz and white carbonates. Very low in organic material, with excellent drainage and a moderated basic pH, the soil type has been known for producing high quality wines for hundreds of years. The vines are narrowly spaced, head pruned, never irrigated and only produce around 1 Kg of fruit per vine each year. Alvaro Palacios ensured that only the highest quality fruit was picked during harvest, which took place between September 20<sup>th</sup> and October 20<sup>th</sup>.

*Valmira, Valfrio, Las Mulgas, Valviejo and Corral de Serrano - La Rioja Oriental, Spain*

#### FERMENTATION & AGING

Hand-picked, old-vine Garnacha clusters were selected, first in the field and again on a sorting table at the winery, before being destemmed and put separately into 5,000 liter oak tanks for an alcoholic and malolactic fermentation using native yeasts. After a long maceration of 28 days, an initial blend was made and the wine was aged for 14 months in 50% new and 50% one year-old French oak barrels. The wine was then left unclarified and unfiltered before bottling.

*Wine analysis: 5.7 g/l (0.57%) total acidity; 3.47 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, reestablished the estate in 1945. Alvaro Palacios, born at his family's winery in Alvaro, 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.