



# 2011 LA MONTESA

*D.O.Ca. Rioja (Baja) | 70% Garnacha, 25% 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. Ruby red in color with penetrating aromas of Mediterranean fruit, such as pomegranate and quince, that are mixed with carnations, rose water and flower nectar in the nose. On the palate, winemaker Alvaro Palacios describes the 2011 *La Montesa* as 'a wine that flows velvety smooth,' with 'harmonious notes of orange rind, fresh cherries and rosemary petals that culminate in a long and evocative finish.' Meant to enjoy now or age up to 10 years, Alvaro feels this is "a wine that invites you to enjoy life!" Perfect by-the-glass on its own or when paired with flavourful cuisine, *La Montesa* is a welcoming wine from Rioja that is sure to please both the novice and the true wine connoisseur alike.

## VINTAGE

2011 was the third consecutive year of drought in Rioja, characterized by extreme winter and summer temperatures and below-average rainfall. The coolest July on record in over a decade, though, prevented serious evapo-transpiration of the small amount of water left in the soil and vines. A warm and sunny August and September allowed the Palacios Remondo team to harvest each variety at its optimal ripeness. Upon completion of fermentation, Alvaro described his wines as showing signs of "wildness and timidity," properties of the austere weather conditions of 2011. Once in barrel, these traits were melded into a stunning finished wine that shows "great finesse, elegance and aromatic complexity" - hallmark traits of a great vintage. In a year the D.O.C. Rioja deemed "excellent," winemaker Alvaro Palacios feels his wines from the 2011 vintage possess a great Mediterranean character attributed to the land, sun exposure and high temperatures where his grapes are grown.

## 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-six 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 de 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 20<sup>th</sup> of September and 25<sup>th</sup> of October.

*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 2012.

*Wine analysis: 5.3 g/l (0.53%) total acidity; 3.49 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. 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.