



2016 LA VENDIMIA

D.O.Ca. Rioja
50% Tempranillo and 50% Garnacha



WINEMAKER'S NOTES

La Vendimia, meaning “the harvest,” represents the quality potential of a Spanish j6ven - wines that have been aged for less than six months in oak barrels. Made by famed Spanish winemaker, Alvaro Palacios, La Vendimia is a blend of Spain’s two original star varieties: Tempranillo and Garnacha. Brilliant red in the glass, showing flecks of ruby and gold when held to the light, the 2016 La Vendimia displays notes of ripe red and yellow cherries both in the nose and on the palate. Juicy orchard fruit are blended seamlessly with silky undertones of soft minerality, culminating in a long, refreshing finish. Meant to drink now through the next three years, this enjoyable wine can also be served slightly chilled.

VINTAGE

2016 began with an exemplary winter that had low temperatures, fog and little rain, giving way to an exceptionally dry spring. Summer rainfall reached up to 55 mm in the month July, which was the only water relief the plants received during the vines’ evolutionary cycle. August and September were once again extremely dry, with higher-than-normal temperatures. Thankfully, cool nights retained the plants’ vitality and prevented the habitual descent of the grape’s acidity, delivering vivacious and cheerful wines. Garnacha, with its useful adaptation to aridity, continued its slow and methodical maturation, providing the winery upon harvest with grapes that were small size and contained ‘an extraction characteristic of the most mythical of vintages.’

A vintage which Alvaro Palacios describes as ‘fulfilling the expectations caused by the last blows of the El Ni6no weather phenomenon,’ 2016 exhibited low production and extraordinary quality, with moderate alcohol levels and a higher acidity, coupled with greater concentration than in previous vintages. A vintage which Alvaro believes will ‘lead us down a long and languid path,’ the Palacios Remondo wines should age well in bottle and beautifully demonstrate ‘the life and the sublime acidity that can be found in a wine produced in a year of intense drought.’

VINEYARDS

Located on the slope of the Yerga mountain, at an altitude of 1,800 feet, the Palacios Remondo vineyards are grown at some of the highest points within all of Rioja. The winery’s estate-owned 10- to 40-year-old vines have been grown organically since 2003, where not a single chemical fertilizer or pesticide has been used for close to fifteen years. Their incredibly rocky soil is comprised of sediments that stem from the Quaternary Era, consisting of iron-rich clay and a rock-strewn calcareous subsoil that is covered in small stones, with excellent drainage. Very low in organic material and with a moderated basic pH, the soil type is perfect for growing high quality fruit. All vines are narrowly spaced, pruned under a double cordon royat style, and never irrigated. By green harvesting and dropping significant fruit, Palacios Remondo ensured that only the highest quality fruit was picked during harvest, which took place between the 26th of September and the 29th of October.

Sourced from the vineyards of *La Montesa*, *Siete Caminos*, *Rihuelo* and *Valcaldera* in the Yerga mountains near Alfaro.

FERMENTATION AND AGING

The Garnacha and Tempranillo grapes were harvested by hand and then selected first in the field and again on a sorting table at the winery, before being put into stainless steel tanks for alcoholic and malolactic fermentation. Following a 20-day maceration with daily soft pump-overs, a portion of finished, first-press wine was aged for 4 months in used French oak tanks and the rest in French (80%) and American (20%) 225L oak barrels, before being fined and filtered before bottling in the late spring of 2017.

Wine analysis: 4.8 g/l (0.48%) total acidity; 3.60 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. Jos6 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.