



LA VENDIMIA

Owner: Palacios Muro Family.
 Oenology: Alvaro Palacios / Javier Gil.
 Viticulture: Alvaro Palacios / José M. Marcilla.
 Winery foundation: Fifth generation, re-established in 1945
 by D. José Palacios Remondo.

Wine name: LA VENDIMIA.
 Harvest: **2017.**
 Harvest classification: Very Good.
 Launch onto the market: June 2018.

Grape source: Grapes coming from several township of La Rioja DOC.
 Surface area: 70 Ha./ 173 Acres.
 Region: Rioja D.O.C.
 Soils: 1 to 1.75 metre deep soils from the Quaternary
 Period, formed by carbonate sedimentation of lime
 and clayey-ferruginous colluvium. Just bellow
 we find a calcic-petrocalcic layer; poor and cold
 with a characteristic white color.

Climate: Mediterranean with great Atlantic influence.
 Rainfall: 15.24 inches / 387 mm.
 Average temperature: Min: 33°F (0.6°C) / Max: 95°F (35°C) //Average: 60°F (15.7°C).
 Daylight hours: 3,229 hours a year.

Grape varieties (%): 50 % Garnacha.
 50 % Tempranillo.

Age of vines: From 10 to 40 years old vines.
 Planting density of vines: 1,213 and 1,618 vines per Acre / 3.000 and 4.000 vines per Ha.
 Viticulture: Vineyard registered as organic viticulture.
 Pruning style: Double cordon Royat and bush wines.
 Irrigation: No.
 Green harvesting: Yes.
 Production per hectare: 14.17 HI Per Acre / 35HI. per Hectare.
 Harvesting: By hand, strict selection.



Date of harvest: September 7 to October 2.
Destemming-crushing: Yes.
Alcoholic fermentation: Inox vats, pump over and native yeast.
Maceration: 20 days.
Ageing: 4 months in barrel.
Fining: Yes.
Cold stabilisation: Yes.
Filtering: Yes.

Analysis

Alcohol: 14%
Total acidity: 4.9 g/l
pH: 3.66
Volatile acidity: 0.56 g/l
Dry extract: 28 g/l

Production

75 cl: 323.000 Bottles.
150 cl: 2.000 Magnums.

Storage

To ensure optimum development, this wine should be cellared at a maximum temperature of 54°F (12°C).

Wine life

Optimal consumption after its 1st year in bottle.
We do not recommend to keep this vintage more than 3 years.