



## 2016 La Montesa Rioja DOCa

*Named after a hillside vineyard located on the northeastern slope of the Yerga mountain in eastern Rioja, La Montesa is a blend of the indigenous grape varieties that grow on the Palacios Remondo estate.*

*Located at an altitude of 1,800 feet, Palacios Remondo's vineyards are grown at some of the highest points in Rioja. The 30-year-old head-trained 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, Palacios Remondo ensures only the highest quality fruit is picked during harvest.*

*The grapes for La Montesa were harvested from October 5th to October 29th during a vintage classified as "very good". After destemming and crushing the grapes, alcohol fermentation was allowed to begin naturally with native yeast in stainless steel vats. The wine was aged for 12 months in barrel before release.*

*2016 La Montesa showcases the freshness, purity and elegance that Alvaro Palacios achieves from his family's estate in Alfaro. Juicy notes of cherry, raspberry and orange peel meld with herbal undertones to create a wine that is balanced, bright and lively.*

**Grape varieties (%):** 92% Garnacha, 8% Other red grapes.

**Age of vines:** 31 years.

**Planting density of vines:** 3,000 vines per Ha.

**Pruning style:** Double cordon Royat and bush wines.

**Irrigation:** No.

**Green harvesting:** Yes, just one bunch by vine shoot.

**Production per hectare:** 85Hl Per Acre / 35Hl per Hectare.

**Alcohol:** 14%

**Total acidity:** 5.4 g/l

**pH:** 3.44