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: 2018
Harvest classification: Good.
Launch onto the market: June 2019.

Grape source: Grapes coming from several township of La Rioja DOC.
Surface area: 70 Ha / 173 Acres.
Region: Rioja D.O.C.
Soils: Ground from the Quaternary Period. Soils between 0.50 and 2 metres thick formed by carbonate sedimentation with colluviums of very diverse origin, containing volcanic ophite, quartz, sandstone, etc. covered with carbonate clay, sand and silt. There is a very poor and cold horizon at variable depths, with a distinctive white colour and containing petrocalcic calcium (calcium carbonate) generated by the precipitation of carbonates. Its petrification state is based on soil management.

Climate: Mediterranean with great Atlantic influence.
Rainfall: 20.80 inches / 529 mm.
Average temperature: Min: 32.9°F (0.5°C) / Max: 93°F (34°C) //Average: 56°F (13.3°C).
Daylight hours: 3,263 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 Hl Per Acre / 35Hl. per Hectare.
Harvesting: By hand, strict selection.
Date of harvest: From September 27th till October 24th, 2018.
Destemming-crushing: Yes.
Alcoholic fermentation: Inox vats, pump over and native yeast.
Maceration: 20 days.
Malolactic fermentation: Stainless steel vats.
Ageing: 4 months in barrel.
Fining: Yes.
Cold stabilisation: Yes.
Filtering: Yes.

Analysis

Alcohol: 14%
Total acidity: 5.2 g/l
pH: 3.48
Volatile acidity: 0.44 g/l
Extract: 25 g/l

Production

75 cl: 360,000 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).
Contains Sulphites.

Wine life

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