

## 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.

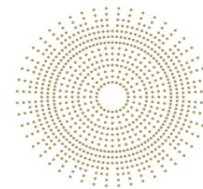
Wine name: LA VENDIMIA.  
 Harvest: **2018**  
 Harvest classification: Good.  
 Launch onto the market: June 2019.

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 HI Per Acre / 35HI. 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.