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

Wine name: LA VENDIMIA.
Harvest: 2019
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: 13,74 inches / 349 mm.
Average temperature: Min: -32,18°F (-0,1ºC) / Max: 105,26°F (40,7ºC) //Average: 58,46°F (14,7ºC).
Daylight hours: 4,454 hours a year.
Grape varieties (%): 50 % Garnacha.
50 % Tempranillo.
Age of vines: From 11 to 41 years old vines.
Planting density of vines: 1,213 and 1,618 vines per Acre / 3.000 and 4.000 vines per Ha.
Viticulture: Adapted from the traditional methods carried out in Alfaro.
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 17th till October 8th, 2019.
Destemming-crushing: Yes.
Alcoholic fermentation: Inox vats, pump over and native yeast.
Maceration: 25 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: 3,6
- Volatile acidity: 0,44 g/l
- Extract: 25 g/l

Production

- 75 cl: 373,000 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.