

LA VENDIMIA

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.

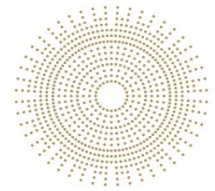
Grape source: Grapes coming from several township of La Rioja DOC.
 Surface area: 70 Ha./ 173 Acres.
 Region: Rioja D.O.C.
 Soils:

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 (-0,1°C) / Max: 105,26°F (40,7°C) //Average: 58,46°F (14,7°C).
 Daylight hours: 4.454 hours a year.

Grape varieties (%): 50 % Gamacha.
 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.