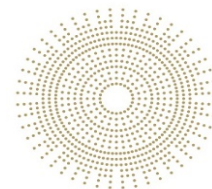


PROPIEDAD

Owner:	Palacios Muro Family.
Oenology:	Alvaro Palacios.
Viticulture:	Alvaro Palacios / Jose M. Marcilla.
Winery foundation:	Fifth generation, re-established in 1945 by D. José Palacios Remondo.
Wine name:	PROPIEDAD.
Harvest:	2017
Harvest classification:	Very Good.
Launch onto the market:	August 2019.
Grape source:	Grapes from five different vineyards. Village areas Valtomelloso, Valviejo, Las Mulgas, Corral de Serrano. Yerga Mountain. Alfaro.
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.
Orography:	Different exposure on the Yerga Mountain slopes.
Orientation:	East, northeast.
Vineyard height:	400 m. - 640 m.
Climate:	Mediterranean with Atlantic influence. Extreme differences between summer and winter.
Rainfall	15.24 inches / 387 mm.
Average temperature	Min: 33°F (0.6°C) / Max: 95°F (35°C) //Average: 60°F (15.7°C).
Daylight hours	3.229 hours a year.
Grape varieties (%):	92% Gamacha. 8% Other tradicional varieties.
Age of vines:	From 30 to 90 years old.
Planting density of vines:	
Viticulture	Adapted from the traditional methods carried out in Alfaro. Vineyard registered in organic growing viticulture.
Pruning style	Traditional gobelet.
Cultivation methods:	Tractors and inter-vines process.
Irrigation:	No.
Green harvesting	No.
Production per hectare:	49HI Per Acre / 20HI. per Hectare.
Harvesting:	By hand, strict selection.



Date of harvest:	From September 11th till October 14th, 2017.
Destemming-crushing	Yes
Alcoholic fermentation	In wooden vats with cap immersion. Native yeast.
Maceration:	35 days.
Malolactic fermentation:	Spontaneous in barrel.
Ageing:	18 months in bocois and fudres.
Fining:	Yes.
Cold stabilisation	No.
Filtering:	No.

Analysis

Alcohol:	14,5 %.
Total acidity:	5,70 g/l.
pH:	3.55
Volatile acidity:	0.53 g/l.
Extract:	

Production

75 cl	31.927 Bottles.
150 cl	150 Magnums.
300 cl	15 Doble Magnums.

Storage

To ensure optimum development, this wine should be cellared at a maximum temperature of 12 °C.
Contains Sulphites.

Wine life

Optimal consumption after five years in bottle
High ageing potential.