



2014

## *Valtomellosol D.O.Ca. Rioja | 100% Viura*

### WINEMAKER'S NOTES

The only white wine made by famed Spanish winemaker Alvaro Palacios, *PLACET Valtomellosol* is limited-production, estate-grown wine made from the indigenous Spanish grape variety, Viura. *Placet*, meaning "consent", is pale-gold in color and contains enticing aromas of white flowers, fresh pears, golden apples and cr me br lee. Full-bodied and well-balanced, with enjoyable acidity, this wine contains enticing flavors of white peaches, creamed honey, soft minerality along with hints of chamomile and fennel. A wine Alvaro Palacios feels has 'wonderful depth and purity,' this outstanding wine is truly enjoyable when served alone or with any kind of food. Only 2,200 6-pack cases were produced.

### VINTAGE

2014 was the thirtieth vintage rated as 'good' by the D.O.Ca. Rioja's control board. Favorable weather conditions in spring and summer produced perfect growing conditions for the vines, evidenced by excellent canopy development and plant health towards the end of veraison. Harvest of Palacios Remondo's white Viura grapes took place on the 2<sup>nd</sup> of October, when 'the most intensive harvesting period in Rioja' is in full swing. During this period in 2014, more than 300 million kg of fruit arrived at the crush pad and the grapes' excellent health prompted optimistic forecasts for the majority of wines. By all accounts it was on track to be a 'great' vintage, but poor weather during the second half of harvest resulted in outbreaks of grey rot, causing severe problems for many of Rioja's red-grape farmers. A careful selection both in the field and at the winery was required in order to make sure only the best fruit went into tank for fermentation. Considered to be a 'good' year for red wines, curiously, the control board unanimously found the 2014 ros s and whites to be of exceptional quality, most likely due to the fact that the varieties that make up these wines were all harvested first.

### VINEYARDS

Located on the slope of the Yerga Mountain, at an altitude of 1,800 feet, Palacios Remondo's vineyards are grown at some of the highest points in Rioja. The 28-year-old head-pruned vines are hand-harvested, grown organically, and very narrowly spaced (3,000 plants per HA). Soil is comprised of sediments that stem from the Quaternary Era, consisting of clay and a stony-calcareous subsoil, covered in stones, with excellent drainage. Very low in organic material and with a moderated basic pH, the soil is perfect for growing high quality fruit. By dry-farming and dropping close to 40% of their fruit, the Palacios Remondo team ensures only the highest quality fruit is picked during harvest.

### FERMENTATION & AGING

After a manual selection is performed in the field and again on a sorting table at the winery, clusters are put into a cold press for an eight hour maceration period of contact with the skins, before being de-stemmed. The first-press juice is then fermented in traditional 2,000-liter oval oak vats at very low temperatures, using native yeasts. Upon completion of the spontaneous alcoholic and malolactic fermentations, the wine was then aged *sur lie* for 10 months in large French oak ovals with select soft pump-overs and cold stabilized before bottling.

*Wine analysis: 5.0g/l (0.50%) total acidity; 3.13 pH; 13.49% alcohol by volume*

### HISTORY

The Palacios Remondo winery history stretches back five generations when the D.O.C. Rioja was first gaining notoriety as one of the premier winemaking regions of the world. Jos  Palacios Remondo, father of renowned winemaker Alvaro Palacios, founded the Palacios Remondo estate in 1945. Alvaro Palacios, born at his family's winery in Alfaro, became one of Spain's winemaking super-stars for his successes in Priorat and Bierzo and was recently voted Decanter Magazine's Man of the Year (March, 2015).