

PLÁCET
Valtomelloso

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: PLÁCET Valtomelloso.
Harvest: **2019**
Harvest classification: Excellent.
Launch onto the market: August 2020.

Grape source: Grapes from 4Ha. vineyard in Valtomelloso, La Montesa estate. Village area, Valtomelloso. Yerga Mountain.

Village: Alfaro.
Region: Rioja D.O.C.

Soils: On Quaternary Period soils on the river Ebro depression, formed by carbonate sedimentation alluvials of various types such as volcanic rock, slate and sandstone in small amounts, filled with carbonate and clay-ferrous colluvial material (lime and sand) of soils depending on its level of petrification (hardpan). At varying depths lies a poor, cold petrocalcic horizon —the result of redepositions, formed by precipitations of carbonates — with its trademark white colour. It determines the optimum management of soils depending on its level of petrification (hardpan).

Orography: Long hillside with a gentle slope (10%) in the foothills of Yerga Mount.

Orientation: East, southeast.

Vineyard height: 550 m.

Climate: Mediterranean with Atlantic influence.

Extreme differences between summer and winter.

Rainfall: 13,7 inches / 348 mm.

Average temperature: Min: -32,18°F (-0,1°C) / Max: 105,26°F (40,7°C) - Average: 58,64°F (14,8°C).

Daylight hours: 4.454 hours a year.

Grape varieties (%): 100% Viura.

Age of vines: 34 years old.

Planting density of vines: 1.213 vines per Acre / 3.000 vines per Ha.

Viticulture: Vineyard registered in organic growing viticulture.

Pruning style: Double cordon Royat.

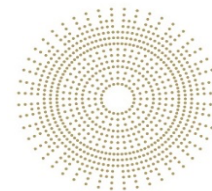
Cultivation methods: Tractors and inter-vines process.

Irrigation: No.

Green harvesting: Yes.

Production per hectare: 84 HI Per Acre / 34HI. per Hectare.

Harvesting: By hand, strict selection.



Date of harvest:	September 17th and 18th, 2019.
Destemming-crushing	Partial destemming, crushing and pressing.
Alcoholic fermentation	Must ferments on fine lees in oval wooden fudres at low temperature.
Maceration:	8 hours skin contact.
Malolactic fermentation:	No.
Ageing:	10 months in oval oak barrels.
Fining:	Yes.
Cold stabilisation:	Yes.
Filtering:	Only in case of tartaric stabilisation procedures.

Analysis

Alcohol:	13,7%
Total acidity:	5,3 g/l
pH:	3,3
Volatile acidity:	0,4 g/l
Dry extract:	18 g/l

Production

75 cl:	15.930 Bottles.
150 cl:	200 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 three/four years in bottle.
Good ageing potential.