



LA VENDIMIA

Owner: Palacios Muro Family.
 Oenology: Alvaro Palacios / Eduardo Vela.
 Viticulture: Alvaro Palacios / José M. Marcilla.
 Winery foundation: Fifth generation, re-established in 1947
 by D. José Palacios Remondo.

Wine name: LA VENDIMIA
 Harvest: **2022**
 Harvest classification: Very Good.
 Launch onto the market: February 2024.

Grape source: Grapes coming from several township of La Rioja DOC.
 Surface area: 45 Ha./ 111 Acres.
 Region: Rioja D.O.Ca.
 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: 12.5 inches / 319 mm
 Average temperature: Min: -34.8°F (-1,6°C) Max: 102.5°F (39,2°C) Average: 59.7°F (15,4°C).
 Grape varieties (%): 100 % Gamacha.

Age of vines: From 17 to 47 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: 93.9 Hl per Acre / 38 Hl per Hectare.
 Harvesting: By hand.



Date of harvest: From September 1st to 29th, 2022.
Destemming-crushing: Yes.
Alcoholic fermentation: Inox vats, pump over and native yeast.
Maceration: 23 days.
Malolactic fermentation: Stainless steel vats.
Ageing: 4 months in barrel.
Fining: Yes.
Tartaric stabilisation: Yes.
Filtering: Yes.

Analysis

Alcohol: 14,0%
Total acidity: 5.7 g/l
pH: 3.5
Volatile acidity: 0.45 g/l
Extract: 28 g/l

Production

75 cl: 243.100 Bottles.
150 cl: 1.800 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.