



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: **2023.**
Harvest classification: Very Good.
Launch onto the market: November 2025.

Grape source: Grapes coming from several township of La Rioja DOC.
Surface area: 55 Ha/ 135,91 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: 16,18 inches / 411 mm.
Average temperature: Min: 26,4°F (-3,1°C) Max: 104,54°F (40,3°C) Average: 59,83°F (15,46°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, registered in organic agriculture.
Pruning style: Double cordon Royat and bush vines.
Irrigation: No.
Green harvesting: Yes.
Production per hectare: 15,17 Hl per Acre / 37,5 Hl per Hectare.
Harvesting: By hand.



Date of harvest: From September 17th to October 10th, 2023.
Destemming-crushing: Yes.
Alcoholic fermentation: Inox vats, pump over and native yeast.
Maceration: 25 days.
Malolactic fermentation: Stainless steel vats.
Ageing: 8 months in barrel.
Fining: Yes.
Tartaric stabilisation: No.
Filtering: Yes.

Analysis

Alcohol: 14 %.
Total acidity: 5.5 g/l.
pH: 3.55.
Volatile acidity: 0.50 g/l.
Extract: 28 g/l.

Production

75 cl: 181.000 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.