

FINCA LA MONTESA

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

Wine name: FINCA LA MONTESA.
 Harvest: **2020**
 Harvest classification: Very Good.
 Launch onto the market: March 2023.

Grape source: Grapes from La Montesa vineyard.
 Village area, Valtomelloso, Valfrio and Valviejo.
 Yerga Mountain.

Village: Alfaro.

Region: Rioja D.O.Ca.

Soils: On Quaternary Period soils, formed by carbonate sedimentation alluvials of various types such as volcanic rock, quartz and sandstone, filled with carbonate and clay-ferrous colluvial material, lime and sand. At varying depths lies a poor, cold petrocalcic horizon (the result of redepositions) formed by precipitations of calcium carbonate poor and cold, 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-Continental with Atlantic influence.

Significan differences from winter to summer.

Rainfall: 17,59 inches / 447 mm

Average temperature: Min: -40,1°F (-4,5°C) Max: 99,5°F (37,5°C) Average: 58,28°F (14,6°C).

Grape varieties (%): 90% Gamacha.
 10% Other traditional varieties.

Age of vines: 35 years.

Planting density of vines: 1.214 vines per Acre / 3.000 vines per Ha.

Viticulture: **Vineyard registered as ecological viticulture.**

Pruning style: Double cordon Royat and bush wines.

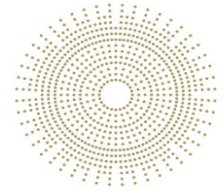
Cultivation methods: Tractors and inter-vines process.

Irrigation: No.

Green harvesting: **Yes, just one bunch by vine shoot.**

Production per hectare: 84 Hl per Acre / 34 Hl. per Hectare.

Harvesting: **By hand, strict selection.**



Date of harvest:	From September 14th to October 15th, 2020.
Destemming-crushing:	Yes.
Alcoholic fermentation:	Spontaneous in inox vats and pump over. Native yeast.
Maceration:	35 days.
Malolactic fermentation:	Stainless steel vats.
Ageing:	12 months in barriques.
Clarification	Yes.
Cold stabilisation	No.
Filtering:	No.

Analysis

Alcohol:	14%
Total acidity:	5,3 g/l
pH:	3,55.
Acidez Volátil:	0,4 g/l
Total Dry Extract:	26 g/l

Production

Barrels:	2.233 barrels.
75 cl:	639.680 Bottles.
37,5 cl:	10.300 Bottles.
150 cl:	12.234 Magnums.
500 cl:	115 Bot.

Storage

To ensure optimum development, this wine should be cellared at a maximum temperature of 57°F (14°C).

Contains Sulphites.

Wine life

Optimal consumption after three/four years in bottle.
Ageing potential: more than 20 years.