



PÉTALOS

Owner: Ricardo Pérez Palacios / Álvaro Palacios.
 Oenology: Ricardo Pérez Palacios / Álvaro Palacios.
 Viticulture: Ricardo Pérez Palacios / Álvaro Palacios.
 Winery foundation: 1999.

Wine name: PÉTALOS.
 Harvest: **2022.**
 Harvest classification: Good.
 Launch onto the market: Fall 2023.

Grape source: Sourced from various villages, mainly Corullón and Villafranca del Bierzo, and the boroughs as Viariz, Homija, Valtuille de Abajo and Otero.
 Surface area: 90 Ha. / 220 Acres.
 Region: D.O. Bierzo.
 Soils: Corullón, paleozoic soils (early Cambrian period), made by layers of thick laminated slate, with variable orientations. Together with quartzite, sandstone and clay. In others villages, Tertiary and Quaternary soils. "Ferrous-Clay" composition, with quartzites and a lot of worm bebbles. Some sandy soils in the valley of the Burbia river.
 Orography: Steep slopes and crest of hills.
 Orientation: Widely varied exposures depending on vineyard sites.
 Vineyard height: From 1.475 ft. to 3.608,9 ft. (450 m to 1.100 m) above sea level.
 Climate: Continental with a very important Atlantic influence.
 Rainfall: 21.85 inches / 555 mm.
 Average temperature: Min: 28,2°F (-2,1°C) Max: 106,7°F (41,5°C) Average: 59,5°F (15,3°C).

Grapes varieties (%): 85% Mencía.
 5% Red grape: Alicante Bouschet, Gran Negro, Pan y Carne, Negreda and others.
 10% White grape: Jerez, Valenciana, Malvasía.

Age of vines: From 50 to 110 years old.
 Planting density of vines: 6.000 - 7.000 vines per Ha/ 2.400 - 2.800 vines per Acre.
 Viticulture: Based on the traditional viticultural practices of Bierzo.
 Pruning style: Head pruning - bush wines.
 Cultivation methods: Mechanically and animal draft "mules" tilled.
 Irrigation: No.
 Green harvesting: No.
 Production per hectare: 56,8 HI per Acre / 23 HI per Hectare.
 Harvesting: Selective according to the village and vineyard site.



Date of harvest: From August 29th to September 28th, 2022.
Destemming-crushing: Partial.
Alcoholic fermentation: Wooden and inox vats, pillages and pump over. Native yeast.
Maceration: 28 days.
Malolactic fermentation: One months and a half in wooden and inox vats.
Ageing: 10 months in barrels and bocoys.
Fining: No.
Cold stabilization: No.
Filtering: No.

Analysis

Alcohol: 13,5%.
Total acidity: 4,4 g/l.
pH: 3,54.
Volatile acidity: 0,53 g/l.
Dry extract: 24,9 g/l.

Production

75 cl: 271.783 Bottles.
150 cl: 3.200 Magnums.

Storage

For an optimal refining, this wine must be kept
at a maximum temperature of 12 °C.

Wine life

Optimal consumption after the first year in bottle.
Good ageing potential.