



## 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: **2021**  
 Harvest classification: Very Good.  
 Launch onto the market: March 2023.

Grape source: Grapes coming from several township of La Rioja DOC.  
 Surface area: 35 Ha./ 86.5 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: 13,82 inches / 351mm - 5,90 inches snow / 15 cm snow

Grape varieties (%): 100 % Gamacha.

Age of vines: From 16 to 46 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: 86,5 Hl per Acre / 35 Hl per Hectare.  
 Harvesting: By hand.



Date of harvest: From September 23rd till October 18th, 2021.  
Destemming-crushing Yes.  
Alcoholic fermentation Inox vats, pump over and native yeast.  
Maceration: 24 days.  
Malolactic fermentation: Stainless steel vats.  
Ageing: 4 months in barrel.  
Fining: Yes.  
Cold stabilisation: Yes.  
Filtering: Yes.

#### **Analysis**

Alcohol: 14,0%  
Total acidity: 5,6 g/l  
pH: 3,5  
Volatile acidity: 0,49 g/l  
Extract: 26,8 g/l

#### **Production**

75 cl: 169.900 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.