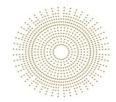
info@palaciosremondo.com



#### 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 % Garnacha.

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.

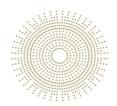
Viticulture: Adapted from the traditional methods carried out in Alfaro.

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.