



LA MONTESA

Owner: Palacios Muro Family.
 Oenology: Alvaro Palacios / Javier Gil.
 Viticulture: Alvaro Palacios / Jose M. Marcilla.
 Winery foundation: Fifth generation, re-established in 1945
 by D. José Palacios Remondo.

Wine name: LA MONTESA.
 Harvest: **2017**
 Harvest classification: Very Good.
 Launch onto the market: January 2020.

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 on the river Ebro depression, formed by carbonate sedimentation alluvials of various types such as volcanic rock, slate and sandstone in small amounts, 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 carbonates—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.

Significant differences from winter to summer.

Rainfall: 15,24 inches / 387 mm.

Average temperature: Min: 33°F (0,6°C) / Max: 95°F (35°C) // Average: 60°F (15,7°C).

Daylight hours: 3.229 hours a year.

Grape varieties (%): 95% Garnacha.
 5% Other red grapes.

Age of vines: 32 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.

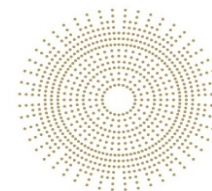
Cultivation methods: Tractors and inter-vines process.

Irrigation: No.

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

Production per hectare: 14,16HL Per Acre / 35HL. per Hectare.

Harvesting: Hand.



Date of harvest: From September 12th to October 14th, 2017.
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 barrels.
Clarification: Yes.
Cold stabilisation: No.
Filtering: Unfiltered.

Analysis

Alcohol: 14%
Total acidity: 5,3 g/l
pH: 3,52
Acidez Volátil: 0,5 g/l
Total Dry Extract:

Production

Barrels: 2.195 barrels.

75 cl: 630.000 bottles.
37,5 cl: 12.000 bottles.
150 cl: 13.500 Magnum.
500 cl: 124 bottles.

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.