



PÉTALOS DEL BIERZO

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

Wine name: PÉTALOS DEL BIERZO
 Harvest: **2019**
 Harvest classification: Excellent.
 Launch onto the market: Fall 2020.

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: Early cambrian period. Layers of laminated slate, mostly horizontal, but occasionally oblique, together with quartzite and sandstone with blends of clay.

Other villages: Tertiary era: "Ferrous-Clay" with quartzites and a lot of worn pebbles.

Orography: Steep slopes and crest of hills.

Orientation: Widely varied exposures depending on vineyard sites.

Vineyard height: From 450 m to 1,100 m above sea level.

Climate: Continental with a very important Atlantic influence.

Rainfall: 29,51 inches / 749,78 mm.

Average temperature: Min: 39,88°F (4,38°C) / Max: 68,21°F (20,12°C) // Average: 53,20°F (11,78°C).

Daylight hours: 3.303,56 hours a year.

Grapes varieties (%): 93% Mencía.

3% Red grape: Alicante Bouschet, Gran Negro, Pan y Carne, Negra.

4% White grape: Valenciana, Jerez, Godello.

Age of vines: From 40 to 90 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: 26 Hl per Ha / 10,53 Hl per Acre.

Harvesting: Selective according to the village and vineyard site.



Date of harvest: From September 4th to 30th, 2019.
Destemming-crushing: Partial.
Alcoholic fermentation: Wooden and inox vats, pillages and pump over. Native yeast.
Maceration: 30 days.
Malolactic fermentation: 2 months in wooden and inox vats.
Ageing: 10 months in barrels.
Fining: Yes.
Cold stabilization: No.
Filtering: No.

Analysis

Alcohol: 13,5%
Total acidity: 4,7 g/l
pH: 3,83
Volatile acidity: 0,56 g/l
Dry extract: 28 g/l

Production

Barrels: 1.050 Barrels.
75 cl: 313.000 Bottles.
150 cl: 1.000 Magnums.

Storage

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

Wine life

Optimal consumption after 1st year in bottle.
Good ageing potential.