

L'ERMITA



Owner: Álvaro Palacios.
 Oenology: Álvaro Palacios / Oriol Castell.
 Viticulture: Álvaro Palacios / Roger Pallarés.
 Winery foundation: 1989.

Wine name: L'ERMITA
 Harvest: **2019**
 Harvest classification:
 Launch onto the market: Autumn, 2021.

Grape source: Grapes from L'Ermita vineyard.
 Village: Gratallops.
 Surface of estate own vineyard: 3,55 Acres / 1,44 Hectares.
 Region: Priorat D.O.Q.
 Soils: Layered silica slate soil (llicorell) with silty texture. Palaeozoic Era, Carboniferous period; variable orientations slate of metamorphic origin. This soil is the result of the transformation undergone by clayey rocks due to pressure and temperature, creating minerals from the alteration of mica (chlorite) and kaolinite. These provide the soil with grey and greenish shades and mineral richness due to the presence of magnesium and iron. This plot is characterised by a microconglomerate diagonal vein with a sandy texture and scattered dolomite lumps.

Orography: Very steep traditional slope.
 Orientation: North and East exposure.
 Vineyard height: From 350 m to 430 m. / From 1.148 feet to 1.410 feet.
 Climate: Mediterranean: mild, with a great influence from the sea.
 Rainfall: 11,4 inches - 15,35 inches / 290mm - 390mm.
 Average temperature: Min: 43,7°F (6,5°C) / Max: 80,6°F (27°C) - Average: 60,6°F (15,9°C).
 Daylight hour: 4.400 hours a year.

Grapes varieties (%): 73% Gamacha.
 26% Cariñena.
 1% White varieties: Gamacha blanca, Macabeo and PX.

Age of vines: From 80 to 109 years.
 Planting density of vines: Planting Pattern 2 x 1,2 y 2,2 x 1,2
 1.659 and 1.497 vines per Acre / 4.100 and 3.700 vines per Hectare.

Viticulture: Based on the traditional viticultural practices of Priorat.
 Vineyard registered as ecological viticulture.

Pruning style: Bush vines.
 Cultivation methods: Tilled by mules.

Irriigation: No.
 Green harvesting: No.

Production per Acre and Hectare: 6,18 Hl. per Acre / 15,27 Hl. per Hectare.
 Harvesting: By hand, strict selection.



Date of harvest:	October 10th to 11th, 2019.
Destemming-crushing:	30% whole bunches and 50% destemmed and crushed.
Alcoholic fermentation:	Wooden oak vat with regular cap punching (pigeage). Native yeast.
Maceration:	36 days.
Malolactic fermentation:	Spontaneous fermentation in wooden barrels.
Ageing:	14 months in oak.
Fining:	No.
Cold stabilization:	No.
Filtering:	Unfiltered.

Analysis

Alcohol:	14,5%.
Total acidity:	5,70 g/l.
pH:	3,39.
Volatile acidity:	0,38 g/l.
Total Dry Extract:	

Production

75 cl:	1.925 Bottles.
150 cl:	114 Magnum.
300 cl:	19 Doble Magnums.
500 cl:	12 Jeroboams.
900cl.:	1 Salmanazar.

Storage

To insure optimum development, this wine should be cellared at a maximum temperature of 54 °F (12°C).
Contains Sulphites.

Wine life

Optimum drinking time after ten years in bottle.
High ageing potential.