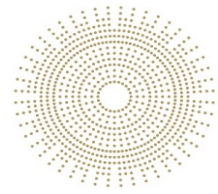




PROPIEDAD

Owner:	Palacios Muro Family.
Oenology:	Alvaro Palacios / Eduardo Vela.
Viticulture:	Alvaro Palacios / Jose M. Marcilla.
Winery foundation:	Fifth generation, re-established in 1947 by D. José Palacios Remondo.
Wine name:	PROPIEDAD.
Harvest:	2019
Harvest classification:	Excellent.
Launch onto the market:	August 2021.
Grape source:	Grapes from five different vineyards. Village areas Valtomelloso, Valviejo, Las Mulgas and Corral de Serrano. Yerga Mountain. Alfaro.
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.
Orography:	Different exposure on the Yerga Mountain slopes.
Orientation:	East, northeast.
Vineyard height:	400 m. - 640 m.
Climate:	Mediterranean with Atlantic influence. Extreme differences between summer and winter.
Rainfall:	13,74 inches / 349 mm.
Average temperature:	Min: -32,18°F (-0,1°C) / Max: 105,26°F (40,7°C) //Average: 58,46°F (14,7°C).
Daylight hours:	4.454 hours a year.
Grape varieties (%):	92% Gamacha. 8% Other tradicional varieties.
Age of vines:	From 35 to 93 years old.
Planting density of vines:	Planting Pattern 1,50 x 1,50.
Viticulture:	Adapted from the traditional methods carried out in Alfaro. Vineyard registered as ecological viticulture.
Pruning style:	Traditional gobelet.
Cultivation methods:	Tractors and inter-vines process.
Irrigation:	No.
Green harvesting:	Yes.
Production per hectare:	49 HI Per Acre / 20 HI. per Hectare.
Harvesting:	Hand, strict selection.



Date of harvest:	From September 20th till October 9th, 2019.
Destemming-crushing	Yes
Alcoholic fermentation	In wooden vats with cap immersion. Native yeast.
Maceration:	35 days.
Malolactic fermentation:	Spontaneous in barrel.
Ageing:	18 months in bocois and fudres.
Fining:	Yes.
Cold stabilisation	No.
Filtering	No.

Analysis

Alcohol:	14,5 %.
Total acidity:	6 g/l.
pH:	3,5
Volatile acidity:	0,44 g/l.
Extract:	

Production

75 cl	22.500 Bottles.
150 cl	100 Magnums.
300 cl	3 Doble Magnums.

Storage

To ensure optimum development, this wine should be cellared at a maximum temperature of 12 °C.

Contains Sulphites.

Wine life

Optimal consumption after its 5th year in bottle
High ageing potential.