

PRIORATO, SPAIN

Alvaro Palacios



OVERVIEW

Established: 1989

Les Terrasses debut: 1990

Finca Dofi debut: 1989 (no 1991)

L'Ermita debut: 1993

Proprietor & Winemaker: Alvaro Palacios

VINEYARD INFORMATION

The L'Ermita, Finca Dofi, and Gratallops vineyards are planted on steep slopes around the village of Gratallops.

Soils: Broken, open soils comprised of the famed "Llicorella" slate.

Appellation: DOC Priorat

Elevation: 250 to 600 meters above sea level

Harvest: by hand

THE WINES

	Fruit Source	Avg Yields	Blend	Oak Aging	Avg Prod
L'Ermita	A dramatically steep 1.45-hectare northeast-facing vineyard, with 85-105-year-old head-pruned vines.	10 hl/ha	90% Garnacha, with 8% Samsó and 2% white grapes.	100% new French barrique	120 cases
Finca Dofi	Three contiguous historical plots – Camp de Piqué, La Baixada, and Coll de Falset – spread over 10 ha on the ridge south from Gratallops.	14.5 hl/ha	95% Garnacha and 5% Samsó.	100% new French barrels.	1200 cases.
Gratallops Vi de Vila	Estate vineyards in Gratallops.	14.5 hl/ha	85% Garnacha and 15% Samsó.	15 months in new large French barrels.	600 cases.

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ADDITIONAL WINEMAKING NOTES

No filtration, except for Camins which gets a light filtration when needed

L'Ermita destemmed by hand.

Maceration (typical): L'Ermita & Finca Dofi – 40-45 days, Gratallops – 40 days, Les Terrasses & Camins – 30 days

Fermentation: L'Ermita and Finca Dofi fermented in oak vats with regular punch down of the caps. Les Terrasses and Camins are fermented in a mix of stainless, cement, and open-top wooden vats with punching-down and/or pumpover.

Malolactic Fermentation: 100% in barrel for L'Ermita, Finca Dofi, and Gratallops. A mix of wooden vats and smaller barrels are used for Terrasses, and Camins passes Malo in large wooden vats.

Biodynamic viticulture for Dofi & L'Ermita.

THE WINES

	Fruit Source	Avg Yields	Blend	Oak Aging	Avg Prod
Les Terrasses “Velles Vinyes”	Over 100 small parcels in nine different villages throughout Priorat.	18 hl/ha	60% Garnacha, 40% Samsó	10 months in French barrels (20% new).	12,000 cases
Camins del Priorat	Produced from eight different villages throughout Priorat.	25 hl/ha	40% Garnacha, 20% Samsó, 15% Cabernet Sauvignon, 15% Syrah, plus others	4-6 months in used barrels and vats.	20,000 cases