

PRIORATO, SPAIN

# Alvaro Palacios



## TECHNICAL INFORMATION

Located in DOC Priorat, the L'Ermita, Finca Dofi, and Gratallops vineyards are planted on steep slopes around the village of Gratallops at 250 to 600 meters above sea level. Most of the estate vineyards employ traditional head pruning. No artificial fertilizers, herbicides, or pesticides are used, and harvests are done exclusively by hand.

**Established:** 1989

**Proprietor & Winemaker:** Alvaro Palacios

**Appellation:** Priorat

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

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>L'Ermita</b>	A dramatically steep 1.45-hectare northeast-facing vineyard, with 85-105+-year-old head-pruned vines. 85% Garnacha, with 18% Samsó and 2% white grapes.	Destemmed by hand. Maceration typically 40-45 days. Fermented in oak vats with regular punch down of the caps. Malolactic fermentation and aging occur in French <i>foudre</i> . Bottled after ~18 months in barrel.	200 cases
<b>Finca Dofi</b>	Three contiguous historical plots – Camp de Piqué, La Baixada, and Coll de Falset – spread over 10 ha on the ridge south from Gratallops. Biodynamic viticulture. 95% Garnacha and 5% Samsó.	Maceration typically 40-45 days. Fermented in oak vats with regular punch down of the caps. Malolactic fermentation and aging occur in French <i>foudre</i> . Bottled after ~18 months in barrel.	2,200 cases
<b>Gratallops Vi de Vila</b>	Estate vineyards in Gratallops. 80% Garnacha and 20% Samsó.	40 day maceration. Malolactic fermentation and aging occurs in French <i>foudre</i> , and the wine is bottled after ~18 months.	1,400 cases
<b>Les Terrasses</b>	Over 100 small parcels in nine different villages throughout Priorat. 50% Garnacha, 50% Samsó almost exclusively from vines over 50 years old.	30 day maceration; fermented in a mix of stainless, cement, and open-top wooden vats with punching-down and/or pumpover. Malolactic is in a mix of wooden vats and smaller barrels, then aged 10 months in French barrels (up to 20% new).	9,700 cases
<b>Camins del Priorat</b>	Produced from eight different villages throughout Priorat. 40% Garnacha, 20% Samsó, 15% Cabernet Sauvignon, 15% Syrah, plus others.	30 day maceration; fermented in a mix of stainless, cement, and open-top wooden vats with punching-down and/or pumpover. Aged 4-6 months in used barrels and vats.	20,000 cases