

# Descendientes de J. Palacios



## TECHNICAL INFORMATION

Descendientes de J. Palacios is located in Bierzo, in Spain's relatively cool northwest corner. The best vineyards –located around the town of Corullón—are found on the steep hillsides of the appellation's mountainous western boundary. These hard-to-reach vineyards are worked by hand or mule, and biodynamic viticulture is employed for all estate vineyards. The portion of purchased fruit for Petalos is either farmed organically, or is in conversion to organic viticulture.

**Established:** 1998 (First Vintage: 1999)

**Proprietors/Winemakers:** Ricardo Pérez and Álvaro Palacios

**Appellation:** Bierzo

**Soils:** Most of the estate holdings lie in and around the town of Corullón, and feature steep-sloped vineyards with soils of laminated slate blended with clay, and smaller proportions of Quartzite and/or Sandstone. Other villages - for Petalos - have soils of ferrous clay with Quartzite and lots of worn pebbles.

THE WINES	Vineyard & Grapes	Winemaking	Production (Ave.)
<b>Pétalos del Bierzo</b>	20% from estate holdings, and the remainder from 180+ families under long-term agreements. 95% Mencia, with 5% other local red and white varieties.	After fermentation in stainless steel and oak vats, the wine is aged in large oak vats for ~10 months.	25,000 cases
<b>Corullón</b>	An assemblage from over 200 small, estate parcels throughout the town of Corullón. The blend is 97% Mencia with 3% white varieties, and comes from 60-100 years old vines.	Between 10%-30% whole clusters are used, and maceration lasts from 45-90 days in oak vats. Aged in a mix of barrel sizes, from <i>barrique</i> up to <i>foudre</i> , with 15-20% new wood.	2,000 cases
<b>Moncerbal</b>	From an extremely steep, southwest-facing vineyard in Corullón at 610-750M in elevation. 60- to 90-year old vines with 98% Mencia and 2% white, indigenous varieties.	Between 10%-30% whole clusters are used, and maceration lasts from 45-90 days in oak vats. Aged in a mix of barrel sizes, from <i>barrique</i> up to <i>foudre</i> , with 15-20% new wood.	350 cases
<b>Las Lamas</b>	Selected from an extremely steep, south-facing vineyard in Corullón at 670-730M in elevation. 98% Mencia & 2% Alicante Bouschet in a site with vines ranging up to 100+ years old.	Between 10%-30% whole clusters are used, and maceration lasts from 45-90 days in oak vats. Aged in a mix of barrel sizes, from <i>barrique</i> up to <i>foudre</i> , with 15-20% new wood.	350 cases
<b>La Faraona</b>	From the highest vineyard in Corullón at ~855M in elevation. A southeast-facing slope with 70+year-old vines on an incredibly diverse spectrum of slate soils. Many variations of quartzite, silicate, sand, sandstone and clay. 100% Mencia.	Typically, over 30% whole clusters are used and maceration lasts from 45-90 days in a single oak vat. Aged in a mix of barrel sizes, with 0-30% new wood.	120 cases