



LA MEJORADA
BODEGAS Y VIÑEDOS

Palomar de la Reina 2018



During the fall the temperature was 1°C above the historical average, so we characterize the period as warm, although it was uneven since November was a cooler month. Autumn was also an extremely dry period in terms of rainfall.

The winter was very cold, reaching -2°C above average, although it should be noted that December was a month with normal temperatures. In terms of rainfall, January was twice the average rainfall historically recorded for that month. We categorize the winter of 2018 as very wet.

Spring had a normal character in terms of temperatures, in terms of rainfall we started the month of March with rainfall reaching 75% higher than the rainfall of a typical March. April and May were also rainy months, but with more normal accumulated values. The events up to March foreshadowed a late start to the biological cycle, but the temperatures in April caused the beginning of the cycle to recover and budbreak began in early May.

The summer was hotter than normal, starting with a cold June that lasted until mid-July but, due to the persistence of a high temperature situation in August, ended up being warm. The summer was wet overall, although rainfall was concentrated in June and early July. The vintage was difficult to manage due to pathogenic pressure, mainly fungal, given the optimal conditions of humidity and temperature available for their development. The grapes were harvested under optimal temperature and humidity conditions.

Wine's Name: Palomar de la Reina

Aging: 20 months in French oak barrels (35% new)

Region: Castilla y León

D.O. Label: Vino de Castilla y León

Year: 2018

Harvest: by hand

Harvest Dates: September 24th, 27th and 29th 2018

Varietal: Syrah

Bottling date: August 24th 2020

Bottle type: Burgundy

Boxes: 1 and 3 bottles 0,75cl

Alcohol content: 14,5% vol. Alc.

Production: 1967 bottles 0,75 cl

Soil: Deep, well developed, with a distinctly sandy texture originating in Quaternary eolian sedimentation, completed with fluvial sedimentation (gravels), and predominantly siliceous in nature. It has a pH of 8.9 (alkaline) without active limestone and has good drainage.

Elaboration:

The final grape selection of *Palomar de la Reina* takes place a week before harvest, selecting vines and busters from different plots

according to their location, aspect and water retention capacity of the soil.

In the winemaking process, we used temperature control, cooling every day before alcoholic fermentation began with two pump-overs per day in order to achieve prolonged contact with the grape skins to extract aromas, minerals and tannins. In addition, indigenous yeast was used.

Malolactic fermentation took place in French oak barrels. The first racking took place after the end of malolactic fermentation and a second racking 12 months later. The barrels were regularly filled and stored in cool conditions to ensure good conservation during the 20 months the wine was there.

Tasting notes:

Bright violet color, high layer. The nose is fine, elegant and complex, with vibrant fresh black fruit (cassis, blackberry), violet flower, notes of cocoa and chocolate, spicy (white pepper), balsamic, and an elegant smokiness. The palate is very fresh, balanced, fleshy, with good structure, the tannins are silky, and the aftertaste is fresh, very fruity, balsamic, smoky, spicy and very persistent. Ready to drink but with great cellaring potential.