

**LES TERRASSES Velles Vinyes**



Owner: Alvaro Palacios.  
 Oenology: Alvaro Palacios / Oriol Castells.  
 Viticulture: Alvaro Palacios / Andreu Fernandez.  
 Cellar founded: 1989.

Name of the wine: LES TERRASSES Velles Vinyes.  
 Vintage: **2010**  
 Vintage classification: Excellent.  
 Launching: February 2012.

Grape source: The grapes come from different towns: Gratallops, La Vilella Baixa, Bellmunt, El Molar, El Lloar, Porrera Scala Dei, Torroja and Poboleda.  
 Region: D.O.C. Priorat.  
 Soil: From Paleozoic, carboniferous -period. Layers of laminated slate, mostly vertical and oblique.  
 Topography: Very steep slopes & terraced slopes, "costers".  
 Orientation: Widely varied exposures depending on vineyard sites.  
 Height above sea level: From 350 m. to 600 m.  
 From 1,148 feet to 1,968.  
 Climate: Mediterranean, with a great influence from the sea.  
 Annual rainfall average: 520mm / 20,4 inches.  
 Average temperature: 14,8°.  
 Number of hours of sun light: 2871 hours per year.

Grapes varieties (%): 40% Garnacha.  
 45% Samsó.  
 10% C.S.  
 5% Syrah.

Age of vines: From 60 to 90 years old vines.  
 Vine density per Acre and Hectare: 6.000 vines per Hectare./ 2.428 vines per Acre.  
 Viticulture: Based on the traditional viticultural practices of Gratallops.  
 Pruning style: Head pruning (*poda en vaso*) -traditional.  
 Cultivation methods of the soil: Hilled by mules.  
 Irrigation: No.  
 Green harvest: No.  
 Yields per Acre and Hectare: From 10 Hl per Hectare. to 24,71 per Acre.  
 Harvest: Selective according to the village and vineyard site.  
 Harvest date: From Sept 16th to Oct.29th.



Destemming:	100% destemmed and soft crushing.
Alcoholic fermentation:	Inox, cement and wooden vats, pump-over (remontages) and punching down.
Malolactic fermentation:	Part in vat part in barrels.
Maceration time:	30 days.
Ageing:	12 months.
Barrels:	100% French oak barrels. 20% new barrels. 80% one, two and three years old barrels.
Fining:	Yes.
Cold stabilization:	No.
Filtration:	Non filtered.

### **Analysis**

Alcohol by volume:	14,50%
Total acidity (mesured as tartaric):	4,80g/l
pH:	3,46
Volatile acidity:	0,54g/l

### **Production**

Barrels.	324
75 cl:	94.330 Bottles.
150 cl:	2.000 Magnums.
300 cl:	75 Doble magnums.

### **Wine conservation**

To ensure optimum development, this wine should be cellared at a maximum temperature of 57 °F (14°C).

### **Serving advice**

Optimum drinking time after its 5th year in bottle.  
We do not recommend to keep this vintage more than 15 years.