

Sehr geehrte Kunden und Freunde der Weine von Alvaro Palacios,

wir freuen uns über die hervorragende Bewertung des **L'Ermita 2006: 96/100 Punkte im Wine Advocate**. In der Ausgabe 113 von Robert Parkers Weinmagazin wird der Wein wie folgt beschrieben:

"There are eleven barrels produced of Palacios' flagship, the 2006 L'Ermita. The fruit is sourced from the estate's Ermites vineyard planted entirely to Garnacha, with the two parcels 67 and 100 years of age respectively. The current vintage marks the first year that no Cabernet was added to the wine. It was aged for 20 months in 100% new French oak. Deep crimson-colored, it shows off a super-fragrant nose of pain grille, pencil lead, licorice, sage, incense, anisette, and black cherry.

Elegant, velvety-textured, rich, and layered, this stylish effort conceals enough tannin to blossom for another 5-7 years. Its drinking window will extend from 2015 to 2030.

It is unquestionably a great wine but not quite at the level of the 2004 and 2005."



Nachstehend finden Sie die Expertise L'Ermita 2006 und den Erntebericht von Alvaro Palacios.

2006 VINTAGE



Another year of drought and the tail-end of a tropical hurricane

January, February and March 2006 showed us the perfect example of a **cold Priorat winter. Snow** swept into the area during the last days of January, and a healthy frost cleaned the fields in the second week of February. With the almond trees flowering well in advance, frosts returned and precious snow re-appeared on March 5.

The Garnacha vines began shooting on March 27. Though a decent amount of water was produced by the earlier snowfalls, rainfall was nil. Spring continued **without any rain**, and from May 15 the vines began to flower, developing slowly throughout the rest of the month of May, which proved to be the driest of the last 30 years.

Drought conditions and bright sunshine accompanied the first days of summer, which continued with fine, **very sunny** weather. Though sea breezes, or the so-called *garbinades*, brought more moderate temperatures, a third heat-wave set in during July with the highest minimum recorded temperatures of the last ten years. In these circumstances the colour-change in the grapes began as early as July 11.

At the end of August we got some rain. Ten litres fell on the 16th and four more on the 24th, which helped the youngest vines a little to maintain their vegetation.

But the real shock-wave hit us at the beginning of September. And it hit us hard. It was **the tail-end of the tropical hurricane Gordon** which brought over **one hundred litres** of rain on September 12 and 14, throwing us into a state of nervousness and indecision. However, initial samplings of grape ripeness calmed us down and reassured us; years of experience in the vines helped us to hold on for the optimum moment for picking.



On September 20 a fine looking vintage began. Despite the rain, the berries had hardly swollen at all: the parched earth had swallowed up virtually all of the water.

Fine sunny mornings and cool, fresh afternoons brought by the *garbinada* breeze produced **full, crisp aromatic fruit**. These conditions remained until October 12 when more rain arrived accompanied by the highest temperatures recorded on these dates over the last ninety years.

Finally, the year concluded on a consistent, firm note producing wines with great vivacity and liveliness. Their fragrance and distinction underpin truly stimulating character and appeal.

L'ERMITA



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

Name of the wine: L'Ermita.
 Vintage: **2006**
 Vintage classification: Very Good.
 Launching: Autumn 2008.

Grape source: The grapes come from L'Ermita estate "Ermites".
 Surface of estate own vineyard: 4,32 Acres / 1,75 Hectares.
 Village: Gratallops.
 Region: DOC. Priorat.
 Soil: From the Paleozoic, carboniferous-period.
 Layers of laminated slate, mostly vertical and oblique. L'Ermita vineyards is characterizes by the high presente of sandstones.
 Topography: Very steep traditional slope.
 Orientation: North and East exposure.
 Height above sea level: From 400 m to 520 m. / From 1,312 feet to 1,640 feet.

Climate: Mediterranean: mild, with a great influence from the sea.
 Annual rainfall average: 7,27 inches / 187 mm.
 Average temperature: T.E.I. W.& A. II
 Number of hours of sun light: 3000 hours/year.

Grapes varieties (%): 100 % Garnacha.

Age of vines: 67 to 100 years old vines
 Vine density per Acre and Hect.: 1,861 vine per Acre / 4,600 vines per Hect.
 Viticulture: Organic growing.
 Pruning style: Head pruning (*poda en vaso*).
 Cultivation methods of the soil: Tilled by mules.
 Irrigation: No.
 Green harvest: No.
 Yields per Acre and Hectare: 4,65 Hl. per Acre / 11,5 Hl. per Hectare.
 Harvest: Selective according differents sectors of the finca.
 Harvest date: Sept. 22nd and Oct.18th.



Destemming:	Destemmed by hand.
Alcoholic fermentation:	Wooden oak vat with regular cap punching (pigeage).
Malolactic fermentation:	Spontaneous fermentation 100% barrel.
Ageing:	20 months in barrel.
Barrel:	100% new french oak barrel.
Fining :	Egg whites.
Cold stabilization:	No.
Filtration:	Non filtered.

Analysis

Alcohol by volume:	14,5%
Total acidity (mesured as tartaric):	5,8 gr./l.
pH:	3,33
Volatile acidity:	0,67 gr./l.

Production

Barrels	9
75 cl:	2,500 bottles.
150 cl:	65 magnums.
300 cl:	7 double magnums.
500 cl:	5 jeroboams.

Wine conservation

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

Serving advice

Optimum drinking time after its 10th year in bottle.
Decant at least one hour before serving.
High ageing potential.