

D.O Ribera del Guadiana



Palacio Quemado includes a vineyard, where Tempranillo, Garnacha, Cabernet Sauvignon, Syrah grapes, together with a return to traditional local varieties, are grown on over one hundred hectares. This estate, scattered with Roman remains, is in Alange, just 18 km from Merida. A region of gently rolling clay hills, warm climate and lingering light. The vineyards are located at an average height of 1700' with a continental climate influenced by the ocean breezes. This is the Alvear family's new venture and latest challenge in Extremadura. The venture combines the goal of making quality wines from exceptional soils with the experienced handed down throughout generations at Alvear's wineries. Their knowledge about ageing and making wines is being applied to a new project based on quality, tradition and respect for the land. The knowledge passed down from generation to generation through the family is being used for this exceptional vineyard. The emphasis has been on making two wines whose characteristics are marked by the raw material and careful ageing.

The winery, a newly constructed building, is located within the beautiful Finca Palacio Quemado, an antique family property that extends 4.000 hectares. The clay reddish soils and warm climate of the area make it perfect for the Palacio Quemado vineyard. 100 hectares of Tempranillo, Syrah, Garnacha, Cabernet Sauvignon and Petit Verdot vines, divided into four hectares plots. Each plot has individual special controls, irrigation systems and vine trainings depending on the wine varietals they are trying to obtain.

Palacio Quemado Crianza - Made with Tempranillo from select vineyards picked in full maturity and carefully macerated over a long period of time. Aged for two years before release, 6 months in new American oak and the remainder in bottle.



Palacio Quemado Reserva - Made of Tempranillo from their oldest vineyards picked in full maturity and carefully macerated over a long period of time. The wine has been aged for three years before release, 13 months in new French and American oak and the remainder in bottle.



PQ – Made of 100% Syrah from their oldest vineyards picked in full maturity and carefully macerated over a long period of time. The wine is aged for 6 months in new French oak. "It was the Syrah heard around the world."

www.palacioquemado.com