

# LA ZARCITA

BODEGAS  
PALACIO QUEMADO

VINO DE LA TIERRA  
DE EXTREMADURA



## History

Bodega Palacio Quemado is owned by the Alvear family of Bodegas Alvear in D.O. Montilla-Moriles.

The Alvear family founded Palacio Quemado in 1999, with the intention of exploring and championing the unique terroir and indigenous varieties of the land of Extremadura, located in the Spanish south-west. Their relationship with Envinata, a young and dynamic winemaking team that works all over Spain, has grown for many years. La Zarcita is one of two wines that Alvear produces in conjunction with Envinata at the Palacio Quemado estate, where the team of Envinata has produced their own label for quite some time. The philosophy of the wine - La Zarcita is to blend different indigenous varieties from the single Palacio Quemado estate to produce a young and fresh expression of the terroir of Extremadura. While the philosophy of the second wine - Los Acilates is to produce an honest and fresh expression of a single plot within the estate, planted with heritage indigenous varieties.

## Vineyard

The vineyards for Palacio Quemado extend over 100Ha. surrounding the bodega. La Zarcita is sourced from sub-plots of this larger vineyard which were selected for their orientation, quality of soil, and grape varieties.

## Varietal

Trincadeira Prieta, Touriga Nacional, Garnacha Tintorera, Syrah

## Winemaking

La Zarcita is named for a small stream that runs through the vineyards of Palacio Quemado. Ultimately, La Zarcita is a single vineyard wine, and reflects the terroir of the soils and appellation through the use of indigenous Portuguese and Spanish varieties. The wine is fermented in stainless steel tanks. Winemaking is advised by the Envinata team who have been working with the Alvear family on the Palacio Quemado estate for some time, and also source fruit for their own label from this estate.



## Press

2016	90pts	Robert Parker	Wine Advocate
2014	89pts	Robert Parker	Wine Advocate