

Contino Reserva 2019

Viñedos del Contino was born in 1973, establishing the “château” concept in the Rioja region.

Its wines are made exclusively from the vines planted on its 62 hectares.

The estate’s vineyards embrace its ancestral home within a meander in the River Ebro, located in Laserna, near the village of Laguardia in the Rioja Alavesa winemaking region.



- **Type of wine:** Red
- **Region of production:** Rioja Alavesa
- **Year:** 2019
- **Contino vintage rating:** Excellent
- **Grape varieties:** 86% Tempranillo, 6% Mazuelo, 6% Graciano and 2% Garnacha
- **Bottle type:** Bordelaise
- **Production and bottle size:** 313,666 bot. 75cl. and 3,500 bot. 1,5l.
- **Bottling date:** March 2022
- **Aging and barrel type:** 18 months in French (90%) and American (10%) oak barrels

Analytical data

- **Alcoholic volume:** 13.89%
- **Total acidity:** 5.50
- **pH:** 3.58
- **Suitable for vegans**
- **Volatile acidity:** 0.59
- **SO₂ Free/Total:** 32.6/90
- **Total Polyphenols Index:** 46.8

The vineyard

Grapes are carefully handpicked from our best “microplots” on the estate. There are notable differences between the plots, not in terms of aspect but in the characteristics of their soils. We are constantly searching for the perfect connection between them in the privileged setting of Viñedos del Contino.

Winemaking

Fermentation takes place in small stainless steel and concrete tanks, which allows us to prepare each micro-plot separately depending on its optimal condition of harvest.

Vintage / Harvest description

The 2019 vintage was marked by little rainfall, slightly below average. At the end of May, rainfall hindered fruit set in some varieties that were in full bloom. This, together with the plant's water stress, produced loose clusters and small berries. Temperatures throughout the growing season reflected the fact that the winter was not very cold, but the summer was characterized by heat waves. This season was characterized by favorable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

Tasting notes

Contino Reserva 2019 is a faithful reflection of the selection of our best grapes, perfectly combining the richness of Tempranillo with the acidity and elegance of our Mazuelo and Graciano grapes. Complex and fresh nose, with an intense fruity touch, combined with balsamic and mineral aromas. A pleasant entry in the palate appears, silky and rounded tannins and a well balance between acidity and persistence.

+12347159 \ Price: \$31.50

