



WINE: _____	Contino Graciano
CATEGORY: _____	Single varietal
VINTAGE: _____	2000
BOTTLE TYPE/CAPACITY: _____	Bordeaux 75cl
PRODUCTION AREA: _____	Contino Estate Rioja Alavesa
GRAPE BLEND: _____	100% Graciano

TECHNICAL DETAILS:

ALCOHOL: _____	14.1%
TOTAL ACIDITY: _____	7.13 g/l in tartaric
pH: _____	3.35
Volatile acidity: _____	0.44 g/l
SO ₂ Free/Total: _____	31/55 mg/l
IPT _____	72.5
Colour Intensity _____	27.868

WINEMAKING:

Hand harvested at the end of September in conditions of optimum ripeness. Prior to the main harvest, a pre harvest was undertaken to eliminate those bunches which were not showing the necessary quality to make the cut.

Fermented in stainless steel tanks at temperatures below 32°C, followed by a long maceration. Aged in new american and second year french oak for 14 months, including a full malolactic in wood, with rackings every 2 months.

THE VINTAGE

This single varietal is only made in the best years, and on the Contino Estate We classified 2000 as a VERY GOOD year. It was an abnormally dry year, with early leaf fall, one or two minor problems with full maturation towards the very end of harvest, but with the dryness there was absolutely no problem with rot or mildew.

TASTING NOTE:

Ruby red with violet tinges, intense and very dense in color. Exceptional nose with touches of cassis, autumn woodland, aniseed and tobacco. Full and lingering palate with good varietal acidity and soft tannins. A rounded, soft, complex finish shows a wine with great keeping potential