



## *Viñedos del Contino S.A.*

### TASTING NOTE

WINE:	CONTINO
STYLE:	RESERVA
VINTAGE:	2002
D.O.Ca RIOJA CLASSIFICATION:	Good
GRAPE VARIETIES:	Tempranillo 85%, Mazuelo, Garnacha 5%, Graciano 10%

#### TECHNICAL DATA:

ALCOHOL:	13.8 %
TOTAL ACIDITY:	5.4 ( gr./l in Tartaric)
pH:	3.46
VOLATILE ACIDITY:	0.66 (in gr./l)
SO <sub>2</sub> L/T:	25/100 (in ppm of Sulfur)

**PRODUCTION CHARACTERISTICS:** This wine is produced from selected plots of the Contino Estate. The grapes are de-stalked and fermented in 16,000 L stainless steel vats at a temperature of 28-30°C with a maceration time of 15-20 days prior to entering into the malolactic fermentation and transferred into a mixture of French and American oak barrels, where the wine will rest for two years. Once the wine is bottled, it will rest a further year in bottle prior to being released.

**VINTAGE INFORMATION:** The fall and winter of 2001-02 were very dry, with very low temperatures around Christmas and occasional frosts in spring 2002, that barely affected the Contino estate. Due to well controlled lower yields, the grapes ripened well in spite of the abundant rainfall in August and September.

**TASTING NOTE:** Red ruby, clean with medium color intensity. Very fruity and intense nose with hints strawberry, blueberry, vanilla and a balsamic finish. In the mouth it is round, velvety and mouthfilling. Drink from 2006 till 2011.