



## *Viñedos del Contino S.A.*

### **TASTING NOTES**

WINE: _____	Contino Graciano
CATEGORY: _____	Cosecha - Single varietal
VINTAGE: _____	2004
BOTTLE TYPE/CAPACITY: _____	Bordeaux 75cl
BOTTLING DATE _____	February 2006
RELEASE DATE _____	December 2006
PRODUCTION: _____	2.711 bottles
PRODUCTION AREA: _____	Contino Estate Rioja Alavesa
GRAPE BLEND: _____	100% Graciano

### **TECHNICAL DETAILS:**

ALCOHOL: _____	14.55%
TOTAL ACIDITY: _____	6.7 g/l in tartaric
pH: _____	3.26
Volatile acidity: _____	0.70 g/l
SO <sub>2</sub> Free/Total: _____	31/55 mg/l
IPT _____	55
Colour Intensity _____	14.172

**WINEMAKING:** Hand harvesting towards the end of September, at optimum maturity. The vines were picked over twice, each time only the perfectly ripe bunches were collected. Fermentation took place in 100 hl. wooden vats between 28° and 30°C for 8 days, followed by slow static decantation. Ageing in French and Hungarian oak, for thirteen months, including the malolactic in cask, raked every two months. One year of bottle ageing. This single varietal is only produced in exceptional years.

**THE VINTAGE:** A rainy winter with low temperatures delayed the spring blooming, followed by very dry and hot summer months, with some thunderstorms in August and some rain in early September that delayed maturation. Harvest started at the Contino estate on September 29<sup>th</sup>, with a

good sanitary state. Double grape selection, both in the vineyards and at the winery, helped eliminate some hints of botrytis, until the harvest ended on October 15<sup>th</sup>. The wines were very intense, with very ripe tannins and high alcohol degree (over 14%). A year of full bodied wines, yet round and very complex. Vintage comparable to 2000.

**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 ageing potential.