Contino Graciano 2005

Since 1994, Contino has made a pioneering effort to rescue the Graciano variety from oblivion in the Rioja region. Contino Graciano is a 100% monovarietal wine. A wine with an intense, vivid color, deeply aromatic, imbued with the spirit of a wine of northern Spain, Atlantic in character, fresh and complex.

TECHNICAL DETAILS

VINTAGE RANTING:	Excellent
BOTTLE TYPE/CAPACITY:	Bordeaux 75cl
BOTTLING DATE:	February 2007
RELEASE DATE:	January 2008
PRODUCTION:	5.000 bottles
PRODUCTION AREA:	Contino Estate Rioja Alavesa
GRAPE BLEND:	100% Graciano
ALCOHOL:	13.60%
TOTAL ACIDITY:	7.73 g/l in tartaric
pH:	3.3
Volatile acidity:	0.40 g/l
SO2 Free/Total:	31/55 mg/l
IPT	68.5
Colour Intensity:	33.445

WINEMAKING:

Hand harvesting in mid-September (start on the 15), 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 28º and 30ºC for 8 days, followed by slow static decantation. Ageing took place in French and Hungarian oak, for thirteen months, including the malolactic in new French oak casks, racked every two months. One year of bottle ageing. This single varietal is only produced in exceptional years.

THE VINTAGE:

Rainy fall and winter months, with mild temperatures left the soil in optimal conditions. Spring went along without frosts or mauc rainfall. The summer was hot and dry, what advanced the cycle some days. Harvest started on September 16th and ended on Octoer 4th. Grapes showed an excellent sanitary state and sorting was almost unnecessary. A very abundant harvest in terms of quantity.

TASTING NOTE:

Ruby red with violet tinges, intense and very dense in color. Exceptional and intense nose with red and black berries and some touches of cassis, autumn woodland, aniseed and tobacco. Full and lingering palate with good varietal acidity and soft tannins but still too young. Will show its best after 2010.