



SINGLE VINEYARD

Contino Reserva 2010

Viñedos del Contino was created by Cvne and the family owners of the state in 1973, establishing the “château” concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home inside a bend in the Ebro river. Its wines are made exclusively from the stocks planted on its 62 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine making region.

Name of Wine: CONTINO RESERVA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2010
Vintage Rating: Excellent
Grape Varieties: 85% Tempranillo
10% Graciano, 5% Mazuelo y
Garnacha

Bottle Type: Bordeaux
Case / Bottle Size: Case of 6 bottles of 75 cl
Magnum 1.5l

Alcoholic Volume: 14,02 % Vol.
Total Acidity: 5,22 gr/l
pH: 3,43
Volatile Acidity: 0.59
SO2 Free / Total: 21/77
IPT: 54

WINEMAKING

Manual harvest from a selection of our estate vineyards. After destemming, the grapes were fermented in 12,300 liters stainless steel tanks at a controlled temperature between 82 and 86 degrees Fahrenheit. Total maceration time was between 15 to 20 days. The wine was placed into a mix of used French and American oak. Racking was done every 6 months. After two years in barrel, the wine was bottled and spent another two years in our underground cellars.

VINTAGE / HARVEST DESCRIPTION

2010 was categorized as an excellent vintage. The growing cycle was characterized by low and well-distributed pluviometry throughout the year. Winter 09/10 we had snow up to 4 times in an unusual way! and Spring temperatures were lower than the previous year and lower than average in our estate. Summer temperatures were moderate without heat spikes and the harvest started on the 27th of September. Temperatures were cool and conditions were dry throughout the harvest that ended on the 25th of October.

TASTING NOTES

Deep red garnet. Intense nose of red fruits, some smoke, gloves, medium to full body palate, fresh, with a spiced finish. Well balanced, fine, very fresh, juicy.





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•The month of June takes quite dry with high temperatures and with 20 l / m2. of rainfall. In July, moderate temperatures and low rainfall are recorded, like in August with only 15 l / m2 of rain in the month, which gives an idea of the drought in this cycle. During the month of September, morning with cold temperatures and no rain are given, which favors an early harvest and low production. Flowering begins on May 25, the end of curdled the June 10 and the beginning of veraison on July 18. The harvest begins on September 15 with Graciano and 22 with Tempranillo. Being the most excellent quality.

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