



SINGLE VINEYARD

Contino Reserva 2011

• 91 points Guía Peñín

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

The harvest started on September 13 and finished on October 4.

The 2011 rains represent a 30% less than the previous year, so we suffered an intense drought.

The temperatures have been similar in fall and winter periods, however, during the spring and summer some higher, especially the highest, reaching 39° C on August 20.

The budding start on March 31, the beginning of flowering on May 19, the end of curdled on June 9 and the start of veraison on July 18.

Grape quality and health aspects has been excellent.

TASTING NOTES

Ruby red color, clean and medium to high layer. In nose intense ripe plum, sweet and fresh aromas, mint and licorice. In mouth gourmand and fruity. The alcoholic strength is well balanced with freshness and length.





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