

Contino Reserva 2015

•96 points James Suckling

Viñedos del Contino was created by CVNE and the family owners of the estate in 1973, establishing the "château" concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home within a meander in the River Ebro. Its wines are made exclusively from the vines planted on its 62 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine-making region.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2015
- **Contino vintage rating:** : Excellent
- **Grape varieties :** 85% Tempranillo, 10% Graciano, 5% Mazuelo and Garnacha
- **Type of bottle:** Bordeaux
- **Bottle size:** 1.5l. y 75cl

Analytical data

- **Alcoholic volume :** 14 %
- **Volatile Acidity:** 0.57
- **Total Acidity:** 5.50
- **SO₂ L/T:** 35/113
- **pH:** 3.63
- **IPT:** 57.6

Winemaking

The wine was made from perfectly ripe, hand-selected and harvested grapes from our own vineyards around Finca de San Rafael. The grapes were destemmed and then fermented in 12,000 litre stainless steel tanks at 28-30°C. After a post fermentative maceration of 15 to 20 days, malolactic fermentation was completed. The wine was then racked to previously used barrels (40% American oak and 60% French) where it remained for two years. It was then bottled and aged for a further year in our underground cellars until being released to the market.

Vintage / Harvest description

This was a year with little rainfall during the whole of the growing season, but which was well distributed at critical times. Total rainfall was 368 l/m², which was within the average of the previous four years. Autumn and winter were mild, with frosts in January and February but which were not severe, and were followed by a warm spring and summer. Bud break was early, beginning on March 20th, followed by flowering on May 29th, fruit set began on June 3rd and veraison on July 17th, all of this in the earliest and least productive plots of Tempranillo, San Gregorio Grande, Bartolo and Lentisco. A healthy harvest started on September 18th with 453,005 kilos of red grapes and 12,850 kilos of white grapes being picked at Contino. Harvest finished just as the autumn rains began on October 14th with the appearance of some botrytis in the last two days.

Tasting Notes

Deep ruby red in colour, clear and bright. The nose is very expressive, with fruit expression and elegance standing out. Red fruits are well integrated with spicy notes adding to the finesse. On the palate, the wine is well balanced and very long.