

Contino Gran Reserva 2012

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:** 2012
- **Contino vintage rating:** : Very good
- **Grape varieties :** 70% Tempranillo, 15% Graciano, 12% Garnacha and 3% Viura
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl. and 1.5l

Analytical data

- **Alcoholic volume :** 14 %
- **Total Acidity:** 6.3
- **pH:** 3.51
- **Volatile Acidity:** 0.67
- **SO₂ F/T:** 18/87
- **TPI:** 55.3

Winemaking

The grapes were harvested manually and with a high level of selection in the vineyard from our estate parcels Las Anchas, Central and Lentisco, which are more than 60 years old and lie around Finca San Rafael. The grapes were picked at perfect ripeness, then destemmed and fermented at a controlled temperature of between 28° and 30° degrees in untreated concrete vats. Total maceration time was 15 to 20 days. Malolactic fermentation took place in new oak barrels, after which the wine was racked to American and French oak barrels. After three years in barrel, the wine was bottled and aged for another two years in our underground cellars.

Vintage / Harvest description

The 2012 harvest year was mainly characterized by the drought that had affected the two prior harvests. Between October 2011 and September 2012, 248 l/m² of rainfall were registered, 30% less than the previous year.

The development of phenological ripeness was in line with previous years; the beginning of bud break was the 25th March and the beginning of veraison the 24th July.

Ripening was quite irregular and therefore manual selection in both the vineyard and the winery were key to guaranteeing the best quality. Harvest began on the 14th September and finished on the 6th October under perfect conditions.

Tasting notes

Attractive cherry colour, the nose is opulent, intense and very complex with predominant aromas of black and red fruits well integrated with toasted hints from the oak.

On the palate, the wine is powerful, polished and well balanced with silky tannins which caress the mouth and are followed by a long finish.

