



SINGLE VINEYARD

Contino Gran Reserva 2008

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 GRAN RESERVA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2008
Vintage Rating: Very Good
Grape Varieties: 85% Tempranillo
10% Graciano, 5% Mazuelo and Grenache

Bottle Type: Bordeaux
Case / Bottle Size: C/6 – 75cl
Magnum 1,5l

Alcoholic Volume: 14,08 % Vol.
Total Acidity: 5,7 gr/l
pH: 3,42
Volatile Acidity: 0.55 gr/l
SO2 Free / Total: 24/87 ppm of Sulfur
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

Wet spring followed by a dry summer with temperatures, low cloud and very delayed maturation compared to previous years. Healthy Harvest that began on September 29, ending on October 23. Very long and late to Contino

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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