



SINGLE VINEYARD

## Contino Gran Reserva 2009

- 95 Gourmets Guide points
- 94 Peñín Guide points
- 94 James Suckling points
- 92 Parker points. Wine Advocate
- 92 Wine Spectator points

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:** 2009  
**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:** 14,23 % Vol.  
**Total Acidity:** 5,7 gr/l  
**pH:** 3,44  
**Volatile Acidity:** 0,68 gr/l  
**SO2 Free / Total:** 32/100 ppm of Sulfur  
**IPT:** 53  
**Colour Intensity:** 9.880

### 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 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.

### TASTING NOTES

Well Covered color, dense, ripe black fruit, spicy, clove, sweet, warm on the palate with great balance and body, fruity and long finish, good acidity.





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