



- 94 points Parker. Wine Advocate
- 92 points Peñín Guide
- 95 points Gourmets Guide
- 90 points Wine Enthusiast

Contino Graciano 2009

Since 1994, Contino has made a pioneering effort to rescue the Graciano variety from oblivion in the Rioja region. Contino Graciano is a 100% monovarietal wine; with an intense, vivid color, deeply aromatic, imbued with the spirit of a wine of northern Spain, Atlantic in character, fresh and complex.

Name of Wine: CONTINO GRACIANO
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2009
Vintage Rating: Very Good
Grape Varieties: 100% Graciano

Bottle Type: Bordeaux
Case / Bottle Size: C/6 -75cl

Alcoholic Volume: 13,78 % Vol.
Total Acidity: 6,6 gr/l (en TH2)
pH: 3,23
Volatile Acidity: 0.72 (en gr/l de Acético)
SO2 Free / Total: 19/95 (en ppm de Sulfuroso)
IPT: 62.3
Colour intensity: 20.302
Sugar: 1.8 gr/l

WINEMAKING

Manual harvest of the best grapes from the San Gregorio Grande plot (9 acres planted in 1979). Alcoholic fermentation took place in 100 hectoliters French oak vats at a controlled temperature between 82 and 86 degrees Fahrenheit. Total maceration time was between 15 and 20 days. The wine was placed into a mix of 100% new French and Hungarian 225 liters oak barrels. Racking was done every 4 months. After 15 months, the wine was bottled (March 2009) and placed in our underground cellars before its March 2010 release.

VINTAGE / HARVEST DESCRIPTION

High temperatures and 20 L/m2 in June, followed by a mild and dry July, similar but more dry August. During harvest very cold in the morning and no rains at all, early harvest and very low yields, starting on 15th. Very Good vintage

TASTING NOTES

Deep purple on the center, with blue hues on the rim. Very aromatic with wild blueberries, cassis notes, anis seed and aromatic herbs mint and eucalyptus and a slight hint of leather. The Atlantic character of this vintage makes this wine very bright on the palate with a long finish. Very present tannins that will require further bottle age to enjoy the wine at its best.





- 94 points Parker. Wine Advocate
- 92 points Peñín Guide
- 95 points Gourmets Guide
- 90 points Wine Enthusiast

Contino Graciano 2009

Since 1994, Contino has made a pioneering effort to rescue the Graciano variety from oblivion in the Rioja region. Contino Graciano is a 100% monovarietal wine; with an intense, vivid color, deeply aromatic, imbued with the spirit of a wine of northern Spain, Atlantic in character, fresh and complex.

| | |
|------------------------------|-----------------------------|
| Name of Wine: | CONTINO GRACIANO |
| Type of Wine: | Red Wine |
| Region of Production: | Rioja |
| Year: | 2009 |
| Vintage Rating: | Very Good |
| Grape Varieties: | 100% Graciano |
| Bottle Type: | Bordeaux |
| Case / Bottle Size: | C/6 -75cl |
| Alcoholic Volume: | 13,78 % Vol. |
| Total Acidity: | 6,6 gr/l (en TH2) |
| pH: | 3,23 |
| Volatile Acidity: | 0.72 (en gr/l de Acético) |
| SO2 Free / Total: | 19/95 (en ppm de Sulfuroso) |
| IPT: | 62.3 |
| Colour intensity: | 20.302 |
| Sugar: | 1.8 gr/l |



WINEMAKING

Manual harvest of the best grapes from the San Gregorio Grande plot (9 acres planted in 1979). Alcoholic fermentation took place in 100 hectoliters French oak vats at a controlled temperature between 82 and 86 degrees Fahrenheit. Total maceration time was between 15 and 20 days. The wine was placed into a mix of 100% new French and Hungarian 225 liters oak barrels. Racking was done every 4 months. After 15 months, the wine was bottled (March 2009) and placed in our underground cellars before its March 2010 release.

VINTAGE / HARVEST DESCRIPTION

High temperatures and 20 L/m2 in June, followed by a mild and dry July, similar but more dry August. During harvest very cold in the morning and no rains at all, early harvest and very low yields, starting on 15th. Very Good vintage

TASTING NOTES

Deep purple on the center, with blue hues on the rim. Very aromatic with wild blueberries, cassis notes, aniseed and aromatic herbs mint and eucalyptus and a slight hint of leather. The Atlantic character of this vintage makes this wine very bright on the palate with a long finish. Very present tannins that will require further bottle age to enjoy the wine at its best.