



SINGLE VINEYARD

Contino Graciano 2014

- 98 Gourmets Guide points
- 96 James Suckling Guide points
- 95 Tim Atkin points
- 93 Guía Peñín points

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
Type of Wine: Graciano
Region of Production: Rioja
Year: 2014
Vintage Rating: Good
Grape Varieties: 100% Graciano

Bottle Type: Bordeaux
Case / Bottle Size: C/6 – 75cl
Production: 3.060 bottles

Alcoholic Volume: 13,40% Vol
Total Acidity: 7,1 gr/l
pH: 3,13
Volatile Acidity: 0,65
SO2 Free / Total: 29/100 ppm
IPT: 59,4

WINEMAKING

Manual harvest on early October, in optimum ripeness conditions with a double picking, separating those bunches that didn't satisfy the required quality characteristics. The grapes came from San Gregorio Grande plot, 3,7 ha planted in 1979 and 1989 (two areas). Alcoholic fermentation took place in 100 hectoliters French oak vats at a controlled temperature of 28° to 30° C for 8 days, after maceration of another 7 days, malolactic fermentation took place in new french oak barrels and aging remained in 100% new french (90%) and 100% new hungarian (10%) oak. After 15 months, the wine was bottled for a year.

VINTAGE / HARVEST DESCRIPTION

Year with low rainfall during the vegetative cycle, but well laid out in the critical stages of the harvest.

The sprout was early, on March 20, flowering on May 29, the beginning of fruit growth was on June 3 and on July 17 started the veraison, at the earliest and low yield plots of tempranillo, as San Gregorio Grande, Bartolo and Lentisco. A healthy harvest that starts on September 18. Contino produced 456.005 kg. of red grape and 12.850 kg. of white grape. Ending at the beginning of the autumn rains on October 14 with a little bit of botrytis in the last two days.

TASTING NOTES

Red purple color, youthful and high layer, dense. Great aromatic intensity in nose, mineral graphite notes and berries, blackcurrant, mentholated notes, eucalyptus, fennel and white pepper. Complex, wide and dense mouth, fruity and long finish, great acidity.





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TASTING NOTES

Red cherry color, clean and bright, with abundant and colored drops.
Great fruity nose with predominance of berries, blackcurrant, blueberry and balsamic (like licorice), menthol, mediterranean aromatic herbs and aniseed.
Wide and long in mouth with intense aftertaste where the fruits but also the minerality of this wine return.