

Contino Graciano 2015

• 93 points R. Parker

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.



- Type of wine: Red
- Region of production: Rioja
- Year: 2015
- DOCa vintage rating : Very Good
- CVNE vintage rating: : Excellent
- Grape Varieties : 100% Graciano
- Type of bottle: Bordeaux
- Bottle size: 75cl.

Analytical data

- Alcoholic volume : 14,10 %
- Volatile Acidity: 0,65
- Total Acidity: 6,90
- ASO2L/T: 20/80
- pH: 3,19
- IPT: 68,2

Winemaking

Manual harvest in optimum ripeness conditions. 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 between 28° and 30° C for 8 days, after a maceration of another 7 days, malolactic fermentation took place in new french oak barrels. During the ageing process, it remained in 100% new french (90%) and hungarian (10%) oak barrels. After 15 months, the wine remained in bottle for a year before being released to market.

Vintage / Harvest description

This vintage has been characterized by the good distribution of rainfall during all the months of the growing season, specially from October 2014 to September 2015, when 508 l/m2 were registered wich meant a 10% more than in previous year.

Regarding phenology, the beginning of the sprouting was the 2nd April and the beginning of the ripening the 12th July.

Tasting notes

Intense and bright cherry red colour. Explosive in nose with fruity and spicy aromas perfectly balanced with the toasts of the wooden tanks.

Inside the mouth, the entrance is refreshing with a strong body, high acidity and long and velvety tanins.