



- 92 points Parker. Wine Advocate
- 92 points Guía Peñín
- 90 points Wine & Spirits
- 92 Stephen Tanzer. Wine Cellar

SINGLE VINEYARD

## Contino Garnacha 2010

Viñedos del Contino was created by CVNE and the family owners of the estate in 1973, creating the first "Chateau" style winery in the Rioja region. The estate is rooted on a 200-year-old building, with underground cellars dating back to the 16th century, located inside one of the bends from the Ebro River. The wines are made exclusively from the vines planted on its 153 acres estate located in Laserna.

<b>Name of Wine:</b>	CONTINO GARNACHA
<b>Type of Wine:</b>	Red Wine
<b>Region of Production:</b>	Rioja
<b>Year:</b>	2010
<b>Vintage Rating:</b>	Excellent
<b>Grape Varieties:</b>	100% Garnacha
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size:</b>	Case of 6 bottles of 75 cl
<b>Alcoholic Volume:</b>	14,36 % Vol.
<b>Total Acidity:</b>	5.36 g/l
<b>pH:</b>	3.70
<b>Volatile Acidity:</b>	0.51 g/l
<b>SO2 Free / Total:</b>	17/100 mg/l
<b>IPT</b>	54,31
<b>Colour intensity:</b>	8.563

### WINEMAKING

Manual harvest from the Pajera, Central and Lentisco plots from our estate where some of the vineyards are 70 years old. Alcoholic fermentation took eight days in 100 hectoliters French oak vats at a controlled temperature between 82 and 86 degrees Fahrenheit, followed by another seven days of maceration. The wine was moved into one year old French oak barrels previously used on the 2007 white where it underwent malolactic fermentation. On the second year, the wine was raked into 225 liter used oak barrels and stayed there until it was bottled. The wine will spend 5 or 6 months in our underground cellars until its release to the market.

### HARVEST INFORMATION

2010 is characterized by low rainfall but have been well distributed throughout the year. Winter temperatures have appeared low compared to the previous year, with up to - 8 ° C in January, -7 ° C in January and 4.5 ° C in March. Therefore, the average temperatures were rather cool spring and mild summer, which caused sprouting out on April 2, the beginning of flowering on May 31, the end of fruit set on July 24 and the beginning veraison July 24 (data from the Tempranillo variety.) the harvest began on September 27 and ended on October 25. The Grenache was harvested October 8, with cold temperatures and dry environment.

### TASTING NOTES

Ruby Red , despite its long aging it has no oxidative hue, frank nose, very intense varietal with hints from floral (roses) to fruit (strawberries, cherries) and spices (black pepper), smart mouth , tasty and very nerve length. Good finish.





SINGLE VINEYARD

## Contino Garnacha 2010

- 92 points Parker. Wine Advocate
- 92 points Guía Peñín
- 90 points Wine & Spirits
- 92 Stephen Tanzer. Wine Cellar

Viñedos del Contino was created by CVNE and the family owners of the estate in 1973, creating the first "Chateau" style winery in the Rioja region. The estate is rooted on a 200-year-old building, with underground cellars dating back to the 16th century, located inside one of the bends from the Ebro River. The wines are made exclusively from the vines planted on its 153 acres estate located in Laserna.

<b>Name of Wine:</b>	CONTINO GARNACHA
<b>Type of Wine:</b>	Red Wine
<b>Region of Production:</b>	Rioja
<b>Year:</b>	2010
<b>Vintage Rating:</b>	Excellent
<b>Grape Varieties:</b>	100% Garnacha
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size:</b>	Caja de 6 botellas de 75cl,
<b>Alcoholic Volume:</b>	14,36 % Vol.
<b>Total Acidity:</b>	5.36 g/l
<b>pH:</b>	3.70
<b>Volatile Acidity:</b>	0.51 g/l
<b>SO2 Free / Total:</b>	17/100 mg/l
<b>IPT</b>	54,31
<b>Colour intensity:</b>	8.563



### WINEMAKING

Manual harvest from the Pajera, Central and Lentisco plots from our estate where some of the vineyards are 70 years old. Stringent selection at the vineyard followed by another selection at the sorting table. Alcoholic fermentation took eight days in 100 hectoliters French oak vats at a controlled temperature between 82 and 86 degrees Fahrenheit, followed by another seven days of maceration. The wine was moved into one year old 300 and 500 liters French oak barrels previously used on the 2007 white where it underwent malolactic fermentation. On the second year, the wine was racked into 225 liter used oak barrels and stayed there until it was bottled. The wine will spend 5 or 6 months in our underground cellars until its release to the market.

### HARVEST INFORMATION

Rated as EXCELLENT Growth cycle for the year 2010 is characterized by low rainfall but have been well distributed throughout the year, making a total of 372 l/m2 As temperatures fall and winter temperatures have appeared low compared to the previous year, with up to - 8 ° C in January, -7 ° C in January and 4.5 ° C in March, April and May even with a temperature of -1 ° C on day 16. Therefore, the average temperatures were rather cool spring and mild summer, which caused sprouting out on April 2, the beginning of flowering on May 31, the end of fruit set on July 24 and the beginning veraison July 24 (data from the Tempranillo variety.) the harvest began on September 27 and ended on October 25. The Grenache was harvested October 8, with cold temperatures and dry environment.

### TASTING NOTES

Ruby Red , despite its long aging it has no oxidative hue, frank nose, very intense varietal with hints from floral (roses) to fruit (strawberries, cherries) and spices (black pepper), smart mouth , tasty and very nerve length. Good finish.