



SINGLE VINEYARD

- 90 points Parker. Wine Advocate
- 91 points Guía Peñin

Contino Garnacha 2011

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.

Name of Wine: CONTINO Garnacha
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2011
Vintage Rating: Excellent
Grape Varieties: 100% Garnacha

Bottle Type: Bordeaux
Case / Bottle Size: Caja de 6 botellas de 75cl,

Alcoholic Volume: 14,2 % Vol.
Total Acidity: 6.5 g/l
pH: 3.42
Volatile Acidity: 0.40 g/l
SO2 Free / Total: 25/80 mg/l

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 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

2011 was categorized as an excellent vintage. The Rain in the cycle represents a cumulative of 357 l / m², compared to 470 l / m², the previous year, representing 30% less water fall therefore a very dry year. Average temperatures were similar in the autumn and winter, but during the spring and summer the temperatura was higher, especially the highest, reaching 39 °C on August 20. Budding appears on March 31, the start of flowering on May 19, the end of the June 9 curd and the beginning of veraison on July 18. 310 435 kg of red grape are processed. The quality and health aspects of the grape has been excellent.

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.





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