



SINGLE VINEYARD

Contino Garnacha 2012

• 94 points Guía Peñín

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:	2012
Vintage Rating:	Very Good
Grape Varieties:	100 % Garnacha
Bottle Type:	Bordeaux
Case / Bottle Size:	Caja de 6 botellas de 75 cl
Alcoholic Volume:	14,2 % Vol.
Total Acidity:	6.4 g/l
pH:	3.33
Volatile Acidity:	0.49
SO2 Free / Total:	19/99

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

The 2012 harvest has been of low yield in the DOC Rioja due to drought that has characterized this vintage. The yield of the vineyard was lower especially in dry land areas and has affected all varieties. The drought was slightly relieved in late September and October and the grapes underwent a technological upgrade.

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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