



SINGLE VINEYARD

Contino Garnacha 2014

- 96 Gourmets Guide points
- 93 Peñín Guide points
- 93 James Suckling points
- 91 Parker points. Wine Advocate
- 91 Tim Atkin points
- 91 Decanter points
- 90 Wine Spectator points

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: 2014
Vintage Rating: Good
Grape Varieties: 100 % Garnacha

Bottle Type: Bordeaux
Case / Bottle Size: C/6 – 75cl
Production: 3.667 bottles

Alcoholic Volume: 14,45 % Vol.
Total Acidity: 6.8 g/l
pH: 3.11
Volatile Acidity: 0.48
SO2 Free / Total: 27/100

WINEMAKING

Manual harvest from the Pajera, Central and Lentisco plots from our 30 until 70 years old vineyards. 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. Malolactic fermentation took place in second use barrels of 300, 400 and 500L until nearly two years.

HARVEST INFORMATION

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

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), elegant mouth, tasty and very nerve length. Good finish.





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