

Contino Garnacha 2015

- 91 Robert Parker Wine Advocate points
- 93 Tim Atkin points
- 93 Peñín Guide points

Contino Garnacha is a 100% monovarietal wine. A wine with intense color, alive, deeply aromatic, with the spirit of a wine from the north, Atlantic, with its freshness and complexity.



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

Analytical data

- Alcoholic volume : 14,40 %
- Volatile Acidity: 0,60
- Total Acidity: 6,40
- ASO2L/T: 21/88
- pH: 3,42

Winemaking

Manual harvest (September 8th) 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 28 and 30 degrees celsius, followed by another seven days of maceration. Malolactic fermentation took place in second use barrels of 300, 400 and 500L where it remains nearly two years until it is bottled and released to the market.

Vintage / Harvest description

This vintage has been characterized by the good distribution of rainfall during all the months of the vegetative cycle. From October 2014 to September 2015, 508 l/m2 were registered with Therefore, the total rainfall of the wine year was 508 l/m2., which meant about 10% more than the previous year.

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

Tasting notes

Very intense aromas of red mature fruits such as cherry and redcurrant, menthol, mineral, spices and slight balsamic notes. Inside the mouth we find a dense texture with a sweet and unctuous entrance. Soft tannins of fruit and wood, persistent in mouth with a well balanced ending.

