



SINGLE VINEYARD

Contino *Viña del Olivo* 2010

• 93 points Peñín Guide

Viñedos del Contino was created by Cvne and the family owners of the state in 1973, establishing the "château" concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home inside a bend in the Ebro river. Its wines are made exclusively from the stocks planted on its 62 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine making region.

Name of Wine: CONTINO VIÑA DEL OLIVO
Type of Wine: Red
Region of Production: Rioja
Year: 2010
Vintage Rating: Excellent
Grape Varieties: 90% Tempranillo and
10% Graciano

Bottle Type: Bordeaux
Case / Bottle Size: C/6 – 75cl
Magnum 1,5l

Alcoholic Volume: 14,40 % Vol.
Total Acidity: 6,5 gr/l
pH: 3,46
Volatile Acidity: 0.54 gr/l
SO2 Free / Total: 25/84 ppm of Sulfur
IPT: 60.2

WINEMAKING

Manual harvesting of the better bunches of grapes from our plot Viña del Olivo (situated around an old olive tree which is approximately 1000 years old), that were put into 20 kilo baskets to transport them to the winery to be fermented for 10 days at 28 - 30°C in our 100 hectolitre French oak winemaking vats. Malolactic fermentation took place in new French oak barrels, and for the barrel ageing we put the wine in French, American and Hungarian oak casks successively along 17 months. Finally, we left the wine to age in bottle for over a year.

VINTAGE / HARVEST DESCRIPTION

2010 was categorized as an excellent vintage. The growing cycle was characterized by low and well-distributed pluviometry throughout the year. Winter 09/10 we had snow up to 4 times in an unusual way! and Spring temperatures were lower than the previous year and lower than average in our estate. Summer temperatures were moderate without heat spikes and the harvest started on the 27th of September. Temperatures were cool and conditions were dry throughout the harvest that ended on the 25th of October.

TASTING NOTES

Still fairly young, intensely coloured. Persistent and intense earthy and mineral aromas, fresh background of blackberries and plums. Fresh and fruity on the palate with an after taste where violets and red fruits stand out. Well balanced, elegant.





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