



SINGLE VINEYARD

Contino *Viña del Olivo* 2011

- 93 points Parker. Wine Advocate
- 91 points Wine Spectator
- 95 points Guía Peñín

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: | VIÑA DEL OLIVO |
| Type of Wine: | Red |
| Region of Production: | Rioja |
| Year: | 2011 |
| Vintage Rating: | Excellent |
| Grape Varieties: | 90% Tempranillo and 10% Graciano |
| Bottle Type: | Bordeaux |
| Case / Bottle Size: | C/6 – 75cl Magnum 1,5l |
| Alcoholic Volume: | 13.80 % Vol. |
| Total Acidity: | 6.1 gr/l (en gr/l en Tartaric) |
| pH: | 3.49 |
| Volatile Acidity: | 0.47 (en gr/l de Acético) |
| SO2 Free / Total: | 15/65 (en ppm de Sulfuroso) |
| IPT: | 59 |
| Color Intensity: | 14.963 |

WINEMAKING

Manual harvesting of the better bunches of grapes from our plot *Viña del Olivo* (situated around an old olive tree which is approximately 700 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

The tempranillo grapes from our plot *Viña del Olivo* was harvested on September 17 and Graciano grapes on September 13. 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

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 aftertaste where violets and red fruits stand out. Well balanced, elegant.





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