



SINGLE VINEYARD

## *Viña del Olivo 2014*

- 99 points Gourmets Guide
- 94 points Peñín Guide
- 92 points Parker. Wine Advocate

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.

<b>Name of Wine:</b>	VIÑA DEL OLIVO
<b>Type of Wine:</b>	Red
<b>Region of Production:</b>	Rioja
<b>Year:</b>	2014
<b>Vintage Rating:</b>	Good
<b>Grape Varieties:</b>	90% Tempranillo and 10% Graciano
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size:</b>	C/6 – 75cl - Magnum 1.5l
<b>Production:</b>	9.697 bottles of 75cl and 500 Magnum 1,5l
<b>Alcoholic Volume:</b>	13.75% Vol.
<b>Total Acidity:</b>	6.3 gr/l (gr/l of tartaric)
<b>pH:</b>	3.32
<b>Volatile Acidity:</b>	0.59 (gr/l of acetic)
<b>SO2 Free / Total:</b>	35/100 ppm
<b>IPT:</b>	57

### WINEMAKING

Manual harvest in baskets of 20 kilos of the better bunches of grapes from our plot Viña del Olivo (situated around an old olive tree which is approximately 700 years old). Fermentation takes place during 10 days at 28-30°C in our 100 hectoliter 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 of the finca del Olivo was harvested on October 3<sup>rd</sup> and Graciano grapes a day later. It is a year with low rainfall throughout the vegetative cycle, but it has been well distributed in the critical stages of the crop, with a total rainfall of 368 l/m<sup>2</sup> within the average of the last four years. Autumn and winter mild temperatures, frost not serious, in January and February. Warm spring and summer.

Budding was early, beginning on March 20<sup>th</sup>, flowering May 29<sup>th</sup>, the beginning of fruit set on June 3<sup>rd</sup> and July 17<sup>th</sup>, the start of veraison, at the earliest and least productive plots of Tempranillo, as San Gregorio Grande, Bartolo and Lentisco.

A healthy harvest which begins on September 18<sup>th</sup>. 456,005 kg of red grapes and 12,850 kg of white grapes. Ending just before the autumn rains which started on October 14<sup>th</sup> with some spots of botrytis on the last days.

### TASTING NOTES

Ruby red with attractive youth, clear and medium-high tones. Very intense nose with an initial spicy touch that leads to blackberry and currant fruit and final evolution towards balsamic aromas such as aniseed, mint and licorice. The palate has yet to assembly but has good tannins for conservation and is broad and vinous, aftertaste of ripe fruit and cocoa tones.





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