



SINGLE VINEYARD

Viña del Olivo 2015

- 98 Guía Gourmets points
- 98 Tim Atkin points
- 95 James Suckling points
- 94 Peñín Guide points

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 Alavesa
Year:	2015
Vintage Rating:	Very good
Grape Varieties:	90% Tempranillo and 10% Graciano
Bottle Type:	Bordeaux
Case / Bottle Size:	C/6 – 75cl - Magnum 1.5l
Production:	9.322 bottles of 75cl and 500 Magnum 1,5l 30 bottles of 3l. y 20 bottles of 4l.
Alcoholic Volume:	13.80% Vol.
Total Acidity:	5.6 gr/l (gr/l of tartaric)
pH:	3.53
Volatile Acidity:	0.62 (gr/l of acetic)
SO2 Free / Total:	15/84 ppm
IPT:	67,4
Color intensity:	17,660
Sugar:	2,0 gr/l.

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 from September 16th to 18th and Graciano grapes on the 22nd. This wine year has been characterized by the good distribution of rainfall during all the months of the vegetative cycle. From October 2014 to March 2015, 322 l/m² have been registered with average mild temperatures, higher than the previous year, except in January and February, which temperatures were -3° and -0,7°C. for 10 days (five in January and five in February) and from April to June they have been 99l/m². During this period the average temperatures have also been quite mild, ranging between 13° and 20°C. From July to September they have dropped to 87 l/m². Therefore, the total rainfall of the wine year was 508 l/m²., about 10% more than the previous year and better distributed during the cycle. As for phenological evolution, sprouting begins on April 2nd, the beginning of flowering on May 25th, the end of the set on June 6th and the beginning of the veraison, in the earliest and least productive areas, on July 12th

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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En 1973, de la mano de CVNE y la familia propietaria de la finca nace Contino, el Primer "chateau" de Rioja. Viñedos del Contino forma un conjunto en el que se integran viñedos y vinos, establecido alrededor de una antigua casa solariega, en un meandro del Ebro. Sus vinos se obtienen únicamente de las viñas plantadas en sus 62 has, situadas en Laserna, tierras de Laguardia, en la Rioja Alavesa.

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