



SINGLE VINEYARD

Contino Blanco 2012

• 93 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: CONTINO
Type of Wine: White
Region of Production: Rioja
Year: 2012
Vintage Rating: Very Good
Grape Varieties: 80% Viura
5% Malvasía, 5% and 15% White Grenache

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

Alcoholic Volume: 14,08 % Vol.
Total Acidity: 4,86 gr/l
pH: 3,47
Volatile Acidity: 0,37 gr/l
SO2 Free / Total: 17/93 ppm of Sulfur

WINEMAKING

Manual harvest from a selection of our estate vineyards. After destemming, the grapes were fermented in 12,300 liters stainless steel tanks at a controlled temperature between 82 and 86 degrees Fahrenheit. Total maceration time was between 15 to 20 days. The wine was placed into a mix of used French and American oak. Racking was done every 6 months. After two years in barrel, the wine was bottled and spent another two years in our underground cellars.

VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been of low yield in the DOC Rioja due to drought that has characterized this vintage. The yield of the vineyard was lower especially in dry land areas and has affected all varieties, especially white. The drought was slightly relieved in late September and October and the grapes underwent a technological upgrade.

TASTING NOTES

Of a bright clean yellow colour with shiny shades of gold, this wine shows plenty of slow-flowing legs when swirled in the glass. To the nose, aromas of yellow fruit, citrics, and toasty nuts with notes of fine wood can be picked. To the palate, it is a full-bodied wine although smooth and elegant in character with silky tannins and a high level of acidity that makes its mainly fruity aftertaste longer.





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