



SINGLE VINEYARD

## Contino Blanco 2014

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>	CONTINO
<b>Type of Wine:</b>	White
<b>Region of Production:</b>	Rioja
<b>Year:</b>	2014
<b>Vintage Rating:</b>	Good
<b>Grape Varieties:</b>	80% Viura, 5% Malvasía, 5% and 15% White Grenache
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size:</b>	C/6 – 75cl, Magnum 1,5l
<b>Alcoholic Volume:</b>	12,90 % Vol.
<b>Total Acidity:</b>	5,40 gr/l
<b>pH:</b>	3,03
<b>Volatile Acidity:</b>	0.45 gr/l
<b>SO2 Free / Total:</b>	22/110 ppm of Sulfur

### WINEMAKING

Manual harvest. The Viura was picked first the 24th of September; it comes from the alluvial Lentisco plot, the stony San Gregorio Tabla plot and the Santa María plot. The age of the previous three plots vary between 40 to 60 years. The Garnacha and Malvasia were picked on the 8th of October. The White Grenache comes from the calcareous clay San Gregorio Encina plot planted in 1980. The Malvasia comes from the alluvial stony and sandy Las Anchas plot planted 84 years ago. After harvesting, the grapes were lightly crushed and cold soaked in small stainless steel tanks where they were kept until the alcoholic fermentation was almost completed. The wine was then raked into new 350 and 500 liters French oak barrels where it finished its alcoholic fermentation. The wine was aged on its lees, removed every two weeks. After a six to seven month barrel-aging period, the wine was placed in deposit.

### VINTAGE / HARVEST DESCRIPTION

The 2014 harvest amount exceeds the previous two vintages. During the year, the climatology was favourable resulting in a vegetative cycle that allows to expect a good vintage Both the summer months and the harvest time have been marked by more rain than expected. Again preventive treatments performed in our vineyards, such as thinning clusters and leafless have allowed us to obtain a high quality grapes. The optimum time to harvest began the 23rd September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

### TASTING NOTES

Straw yellow color, floral nose and spices showing subtle and well integrated barrel aging. Silky medium to full bodied palate with fruity and fresh after taste. The wine will start reaching its optimum drinking window in 2016.





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### WINEMAKING

Manual harvest and stringent selection at the vineyard followed by another selection at the sorting table. The Viura was picked first the 24th of September; it comes from the alluvial Lentisco plot, the stony San Gregorio Tabla plot and the Santa María plot. The age of the previous three plots vary between 40 to 60 years. The Garnacha and Malvasia were picked on the 8th of October. The White Grenache comes from the calcareous clay San Gregorio Encina plot planted in 1980. The Malvasia comes from the alluvial stony and sandy Las Anchas plot planted 84 years ago. After harvesting, the grapes were lightly crushed and cold soaked in small stainless steel tanks where they were kept until the alcoholic fermentation was almost completed. The wine was then racked into new 350 and 500 liters French oak barrels where it finished its alcoholic fermentation. The wine was aged on its lees, removed every two weeks. After a six to seven month barrel-aging period, the wine was placed in deposit. Our goal is to produce a full body white that is fresh, fruity, with long after taste and great aging capability that reflects the terroir of our estate.

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### TASTING NOTES

Straw yellow color, floral nose and spices showing subtle and well integrated barrel aging. Silky medium to full bodied palate with fruity and fresh after taste. The wine will start reaching its optimum drinking window in July 2016.