



SINGLE VINEYARD

Contino Blanco 2015

- 96 Gourmets Guide points
- 93 Tim Atkin points
- 91 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:	CONTINO
Type of Wine:	White
Region of Production:	Rioja
Year:	2015
Vintage Rating:	Very Good
Grape Varieties:	80% Viura, 5% Malvasía, 5% and 15% White Grenache
Bottle Type:	Bordeaux
Case / Bottle Size:	C/6 – 75cl
Production:	9.088 bottles
Alcoholic Volume:	13,90 % Vol.
Total Acidity:	5,72 gr/l
pH:	3,31
Volatile Acidity:	0,53 gr/l
SO2 Free / Total:	17/93 ppm of Sulfur

WINEMAKING

Cold maceration (skin contact) before alcoholic fermentation that takes place at low temperatures in stainless steel small tanks. When remain a few sugar unfolded, the must / wine was then racked into new 350L and 500L French oak barrels, where the alcoholic fermentation ends.

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. We don't make the malolactic fermentation due to the preserve of acidity.

VINTAGE / HARVEST DESCRIPTION

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 on 1930. The Viura comes from the alluvial Lentisco plot, the stony San Gregorio Tabla plot and the Santa María plot. All aged between 35 and 40 years old. Manual and selective harvest, first at land and second in table. Malvasia and White Grenache were harvested on September 19, after the earliest Viura on September 9.

TASTING NOTES

Yellow with some gold color in meniscus. Unctuous. Clean and bright. Elegant wood. Fine and dense drops. In nose with appear yellow fruit, citrus and toasted nuts. In the mouth is fleshy, and show volume and unctuousness. Very good acidity and a soft tannin. Fruity aftertaste with good acidity.





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