

# Contino Blanco 2016

- 92 Guía Peñín points
- 94 Tim Atkins points
- 96 Gourmet Guides points

*Viñedos del Contino was created by Cñe 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.*



- Type of wine: White
- Region of production: Rioja
- Year: 2016
- DOCa vintage rating : Very Good
- CVNE vintage rating: : Very Good
- Grape Varieties : 85% Viura, 5% Malvasía, 10% Garnacha Blanca
- Type of bottle: Bordeaux
- Bottle size: 75cl

## Analytical data

- Alcoholic volume : 13,05 %
- Volatile Acidity: 0,30
- Total Acidity: 6,20
- SO<sub>2</sub>L/T: 29/100
- pH: 2,98

## 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. 90% of the oak barrels are new and 10% are used once before. 7% of the wine stays in acacia barrels, 8% in the concrete Nomblot Egg, 80% in oak barrels and 5% in stainless steel tanks. The wine is aged on its lees, removed every two weeks. After a eight months 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 October 10th, after the earliest Viura and Grenache on September 21st.

## 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 freshness.