

Contino Garnacha 2021

Viñedos del Contino was born in 1973, establishing the “château” concept in the Rioja region.

Its wines are made exclusively from the vines planted on its 62 hectares.

The estate’s vineyards embrace its ancestral home within a meander in the River Ebro, located in Laserna, near the village of Laguardia in the Rioja Alavesa winemaking region.



- **Type of wine:** Red
- **Region of production:** Rioja Alavesa
- **Year:** 2021
- **Contino vintage rating:** Excellent
- **Grape varieties:** 100% Garnacha
- **Bottle type:** Burgundy
- **Production and bottle size:** 10,476 bot.75cl.
- **Bottling date:** April 2023
- **Aging and barrel type:** 12 months in 12 barrels of 500l & a foudre of 2.000l. 4 months in concrete vats.

Analytical data

- **Alcoholic volume:** 13.96%
- **Volatile acidity:** 0.59
- **Total acidity:** 6.2
- **SO₂ Free/Total:** 30/90
- **pH:** 3.35
- **Total Polyphenols Index:** 42.9
- **Suitable for vegans**

The vineyard

The grapes for Contino Garnacha come from the plots of San Gregorio Encina (planted between 1976-1982) and Viña Laserna (planted in 2016). Both plots are located at an altitude of 420 and 400 meters respectively. Clay and calcareous soils, with medium-high stoniness.

Winemaking

The Garnacha grapes were manually harvested in 200kg palots on September 26th at optimal phenolic and alcoholic state of maturity. Maceration of grapes prior to fermentation in French oak vats, until the fermentation starts spontaneously. After 8 days, the alcoholic fermentation finishes. The Garnacha remains in the vats for 15 more days. The following aging of the wine takes place in 12 semi-new oak barrels of 500 liters, as well as one Stockinger foudre of 2.000 litres,. The aging is carried out for 10 months, finished by a final ageing in concrete vats for 4 months.

Vintage / Harvest description

The 2021 harvest was marked by inclement weather during the month of June. A hailstorm on June 14th, resulted in decrease in production, due to the phenological state in which our vines were at that time. June was a month of intense rainfall, reaching reserves of 120 liters of water in one month.

Our Garnacha plots, thanks to their water retention capacity, stored water reserves to offset the stress suffered during the month of August. During the months of ripening, the temperature increased progressively, bringing a stable and favorable ripening for our vineyards and the quality of the grapes.

Tasting notes

Contino Garnacha is a fruity and very elegant wine, with delicate notes of undergrowth, balsamic herbs, and notes of the fruit from the special terroir of Finca San Rafael. On the palate it is round, mineral and saline. With excellent acidity, a silky touch, and very well integrated tannins, resulting in a well-balanced and fresh wine.

