

Contino Gran Reserva 2016

Viñedos del Contino was created by CVNE and the family owners of the estate in 1973, establishing the "château" concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home within a meander in the River Ebro. Its wines are made exclusively from the vines planted on its 62 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine-making region.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2016
- **Contino vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 10% Graciano, 5% Garnacha and Mazuelo
- **Type of bottle:** Bordeaux
- **Production and bottle size:** 21,622 bot. 75cl. and 1,500 bot. 1,5l.
- **Bottling date:** July 2019
- **Aging and barrel type:** 36 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0,58
- **Total acidity:** 6,1
- **SO₂ Free/Total:** 32/107
- **pH:** 3,33
- **Total Polyphenols Index:** 50,2

The vineyard

Manual selection of the best micro-plots of the estate. Plots with notable differences, not in terms of orientation, but in terms of soil characteristics. Always in search of the perfect connection between them, within a privileged environment, Viñedos del Contino.

The Tempranillo mainly comes from a stony soil near the Ebro River, which allows for slower ripening due to its own humidity.

Winemaking

Grapes from our own vineyards, our Finca San Rafael. Harvest manual and in boxes of 15 kg. Grapes not only selected in the field, but also in the cellar, with a selection table. After destemming they ferment in concrete tanks at 28-30°C. After this, a post fermentation maceration is performed during 15 to 20 days. The malolactic fermentation takes place in these same deposits. It is followed by a transfer to already used 30% American and 70% American oak barrels where three years will remain, aging that is completed with two years in the bottle, which rests at perfect temperature in the openwork of the winery until its release to the market.

Vintage / Harvest description

The vegetative cycle corresponding to the year 2016 was different compared to previous years. Abundant rains during the winter season and absence of high temperatures, which resulted in increased production. As for the temperatures, they were lower than the previous year. The harvest began on September 21 and ended on October 22, with cold temperatures and dry environment, resulting in one of the latest harvests of the last 10 years, with exceptional grape quality.

Tasting notes

Contino Gran Reserva 2016 is a wine with an excellent nose, deep and with a great richness of aromas among which black fruits combined perfectly with floral aromas, aromatic herbs and infusion.

In the mouth it is powerful and elegant, it is wide and silky, with great balance and surprising quality of its tannins.