

Contino Graciano 2019

Since 1994, Contino has made a pioneering effort to rescue the Graciano variety from oblivion in the Rioja region. Contino Graciano is a 100% monovarietal wine; with an intense, vivid color, deeply aromatic, imbued with the spirit of a wine of northern Spain, Atlantic in character, fresh and complex.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2019
- **Contino vintage rating:** Excellent
- **Grape varieties:** 100% Graciano
- **Bottle type:** Bordeaux
- **Production and bottle size:** 3,300 bot. 75cl.
- **Bottling date:** June 2022
- **Aging and barrel type:** 1 month in pure concrete tanks and 24 months in French oak barrel of second use

Analytical data

- **Alcoholic volume:** 13.49%
- **Total acidity:** 6.83
- **pH:** 3.29
- **Volatile acidity:** 0.55
- **SO₂ Free/Total:** 20/92
- **Total Polyphenols Index:** 52

The vineyard

Manual harvest in our vineyards around our Finca de San Rafael. Grapes from San Gregorio, Graciano vineyard (3.7 ha) planted in 1979, clay-limestone soil which offers this variety a complete maturity while preserving its characteristic acidity.

Winemaking

Manual selection in the field and selection table in the winery, to ensure the highest quality. The main objective in this vinification is to preserve the characteristics of the variety. Alcoholic fermentation in 100 HI French oak vats at a moderate temperature to ensure good color extraction. After malolactic fermentation, it is aged in pure concrete tanks for a month. After this time, the wine is transferred to second-use French oak barrels. It remains there for 2 years until bottling.

Vintage / Harvest description

2019 has been a year marked by low rainfall, slightly below average. At the end of May there was rainfall that hindered fruit set in some varieties that were in full bloom. This, together with the plant's water stress, produced loose clusters and small berries.

Temperatures throughout the growing season reflected a mild winter, but a summer characterized by heat waves.

The Tempranillo harvest took place on September 13rd and Graciano and Mazuelo were harvested 5 days later. This season was characterized by very favorable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

Tasting notes

Wine characterized by the ripening cycle of the grape, fluidity with weight are its attributes. Its characteristic nose of spicy touches reveals the greatness of this unique variety. A wine with its own expressiveness on the nose, varietal character and high depth that leaves us with a silky and persistent entrance in mouth. On the palate, great acidity and pleasant tannins that remind us of its aging period in new and semi-new barrels.

