

# CONTINO GRACIANO 2021

*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:** 2021

**Contino vintage rating:** Very good

**Grape varieties:** 100% Graciano

**Type of bottle:** Bordeaux

**Production and bottle size:**

5,333 bot. 75cl.

**Bottling date:** May 2024

**Ageing and barrel type:**

Pure concrete tanks and 24 months in different formats of wood

**Alcoholic volume:** 13.96%

**pH:** 3.20

**SO<sub>2</sub> Free/Total:** 30/103

**Total Polyphenols Index:** 53.7

**Total acidity:** 7.1

**Volatile acidity:** 0.75

**Suitable for vegans**



## 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

Aged in pure concrete for one month, before being aged in different formats of wood. 500 litre and 225 litre barrel and vat formats, combining new and semi-new wood. It remains there for 2 years until bottling. The ageing is completed with a year in the bottle, ageing in the famous cellars of the Contino property until its release to the market.

## 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 Graciano 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

This is a wine that expresses the character of the estate, where our San Gregorio graciano vineyards are located. Finding a balance between finesse and elegance. On the nose, we find black fruit, typical of this characteristic variety, without finding overripe characters. The mineral and balsamic notes show us the character of the estate, where we can find the perfect balance between warmth and finesse. The palate is elegant, with a pleasant acidity. Accompanying characteristic notes of the variety, we find aromatic herbs such as rosemary in retronasal. All this, together with a finish wrapped by silky tannins that remind us of its barrel aging period, make the wine long and pleasant to drink.