

# Contino Viña del Olivo 2017



*Viñedos del Contino was created by Cvne 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: Red
- Region of production: Rioja
- Year: 2017
- Contino vintage rating: Excellent
- Grape varieties: 85% Tempranillo, 10% Graciano y 5% Mazuelo
- Type of bottle: Bordeaux
- Bottle size: 1,5 l. y 75 cl
- Bottling date: May 2019

## Analytical data

- Alcoholic volume: 13,5%
- Volatile acidity: 0,50
- Total acidity: 6,04
- SO<sub>2</sub> Free/Total: 34/103
- pH: 3,36
- Total Polyphenols Index : 54,86
- Suitable for vegans

## Winemaking

Manual harvest in baskets of 20 kilos selecting the best bunches of grapes from our plot Viña del Olivo (located around an old olive tree which is approximately 700 years old). Fermentation takes 10 days at 28-30°C in our 100 hectoliter French oak vats. And 10 days maceration post-fermentation. Malolactic fermentation developed in new French y American oak barrels successively during 16 months, followed by 3 months in oak casks until bottling

## Vintage / Harvest description

2017 was a difficult year in Rioja, marked by a hard frost on the night of 27th April. Fortunately the San Rafael vineyards were not affected, and in fact, we consider that the quality of the wines made from this year's harvest is exceptional.

This was a cool year and with 7% lower rainfall than in 2016.

Bud break began on the 15th March, flowering on the 20th May and the end of fruit set on the 14th June.

Harvest began on the 6<sup>th</sup> September with the Tempranillo, 8<sup>th</sup> September with Graciano and 22<sup>th</sup> September ended with Mazuelo.

## Tasting notes

Fragrant nose with high aromatic intensity of red and black fruits that combine perfectly with floral notes and subtle mineral aromas.

The mouth is voluminous, succulent and fresh with vibrant acidity.

A wine with great strength and elegance, in which its soft and structured tannins stand out.

Viña del Olivo 2017 is an oenological jewel that shows the splendor of a plot whose fruits express its extraordinary quality.