

# CONTINO

## Don Vicente

### 2020

*In 1973, Contino was born as the first "château" in Rioja.*

*Contino Don Vicente is the purest expression of one of our most prized grape varieties at Finca San Rafael: Mazuelo. Carefully nurtured year after year, it offers the freshness, acidity, and complexity that define the wines of Contino.*



**Type of wine:** Red  
**Region of production:** Rioja  
**Year:** 2020  
**Grape varieties:** 100% Mazuelo

**Type of bottle:** Bordeaux  
**Production and bottle size:** 3824 bot. 75cl.  
**Bottling date:** 26<sup>th</sup> April 2023  
**Ageing and barrel type:** 16 months in French oak 225 and 500l barrels. 80% new oak, 20% of second use.

**Alcoholic volume:** 13.86%  
**pH:** 3.39  
**Total Polyphenols Index:** 40,5  
**Total acidity:** 6.2  
**Volatile acidity:** 0.69  
**Suitable for vegans**



#### The vineyard

Don Vicente is one of the most emblematic plots at the Finca San Rafael estate. Spanning 18 hectares, it is composed of a mosaic of soils and varieties, with Mazuelo standing out as the most representative. This variety is planted on a stony soil and was established in 1980.

#### Winemaking

Mazuelo is a late-ripening variety that requires a long growing cycle to reach optimal maturity, while also being particularly sensitive to fungal diseases. As such, climate and soil conditions are critical. These needs are ideally met at the estate-owned Finca San Rafael vineyard, where the specific characteristics of the site enable both phenolic and technological ripeness.

The grapes used for this single-variety Mazuelo are carefully hand-harvested from the Don Vicente plot, selecting only the best clusters from the 2020 vintage. After destemming, the grapes undergo a cold pre-fermentation maceration for 24–48 hours before alcoholic fermentation begins spontaneously. This fermentation takes place in a concrete tank at controlled temperature, with minimal pump-overs. Malolactic fermentation also occurs spontaneously.

The wine is then aged for 16 months in 100% French oak barrels, 80% new and 20% second-fill ones. The ageing combines classic 225-litre barriques with larger-format barrels.

#### Vintage / Harvest description

The 2020 vintage was an early harvest, clearly reflecting the visible impact of climate change. Ripening was particularly interesting for our 2020 Mazuelo from the Don Vicente plot, allowing the variety to express itself with precision.

Rainfall levels were higher than average and played a key role in the development of the vintage. In the weeks leading up to harvest, as well as during the picking period itself, several episodes of rain were recorded. As a result, berry size increased and cluster weights were higher than usual.

The growing season was marked by moderate temperatures throughout the cycle. The Don Vicente plot was harvested on 20 September, resulting in a vintage with significant ageing potential for this site.

#### Tasting notes

Deep cherry in colour, with vivid rims and impressive depth. The nose is precise and expressive, led by pure red fruit layered with subtle spice, balsamic nuances and an elegant mineral undertone. Oak ageing is seamlessly integrated, contributing delicate toasted notes and a gentle sense of breadth without overshadowing the varietal character.

On the palate, the wine is structured and firm, supported by marked yet polished tannins and a vibrant acidity that brings energy and tension. There is a compelling balance between power and finesse, resulting in a wine of clarity, poise and ageing potential.