

Contino Garnacha 2020

Viñedos del Contino was born in 1973, establishing the “château” concept in the Rioja region.

Its wines are made exclusively from the vines planted on its 62 hectares. The estate’s vineyards embrace its ancestral home within a meander in the River Ebro, located in Laserna, near the village of Laguardia in the Rioja Alavesa winemaking region.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2020
- **Contino vintage rating:** Excellent
- **Grape varieties:** 100% Garnacha
- **Bottle type:** Burgundy
- **Production and bottle size:** 10,667 bot.75cl.
- **Bottling date:** March 2022
- **Ageing and barrel type:** 12 months in 12 barrels of 500l & a foudre of 2.000l. 4 months in concrete

Analytical data

- **Alcoholic volume:** 14.5%
- **Total acidity:** 6.52
- **pH:** 3.26
- **Suitable for vegans**
- **Volatile acidity:** 0.50
- **SO₂ Free/Total:** 34/113
- **Total Polyphenols Index:** 40

The vineyard

The grapes for Contino Garnacha come from the plots of San Gregorio and Laserna, located at an altitude of 420 and 400 meters respectively. Clay and calcareous soils, with medium-high stoniness.

Winemaking

The garnacha is manually harvest on September 18th. The grapes are placed in French oak vats, where a prefermentative maceration takes places, until spontaneously fermentation starts. After 8 days, the alcoholic fermentation finishes. The Garnacha remains in the vats during 15 more days. After this period, we pass the wine into a Stockinger fudre of 2.000 litres and 12 oak barrels of 500 liters where it remains for 10 months. Final ageing takes place in concrete vats during 4 months.

Vintage / Harvest description

The 2020 vintage was marked by an early harvest, affected by climate change. An early harvest, with an interesting ripening phase, marked by high yields in the vineyard. Marked by high rainfall, above average values. Prior to and during the harvest, there were episodes of rain. This resulted in a thickening of the berries and a consequent increase in the weight of the bunches. The vintage is characterized by moderate temperatures throughout the entire cycle. The harvest took place between September 18th for the Garnacha.

Tasting notes

Contino Garnacha is an elegant and balanced wine. Extracting the aromas and flavors have been the key focus during the winemaking process. The highly stony clayey-calcareous soils of Finca San Rafael are key to good drainage, and facilitate the access to mineral compounds, obtaining a fresh and mineral wine.

