

# Contino Reserva 2018

*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 Alavesa
- **Year:** 2018
- **Contino vintage rating:** Excellent
- **Grape varieties:** 86% Tempranillo, 6% Mazuelo, 6% Graciano and 2% Garnacha
- **Bottle type:** Bordelaise
- **Production and bottle size:** 291,000 bot. 75cl. and 3,500 bot. 1.5l.
- **Bottling date:** June-July 2021
- **Aging and barrel type:** 24 months in French and American oak barrels

## *Analytical data*

- **Alcoholic volume:** 14,12%
- **Total acidity:** 5.50
- **pH:** 3.48
- **Suitable for vegans**
- **Volatile acidity:** 0.60
- **SO<sub>2</sub> Free/Total:** 41/108
- **Total Polyphenols Index:** 46

## *The vineyard*

Grapes are carefully handpicked from our best “microplots” on the estate. There are notable differences between the plots, not in terms of aspect but in the characteristics of their soils. We are constantly searching for the perfect connection between them in the privileged setting of Viñedos del Contino.

## *Winemaking*

De-stemming was followed by a pre-fermentation cold soak of 24-48 hours. Alcoholic fermentation began spontaneously in the 12,000 litre stainless steel vats at a temperature of 26-28°C. There followed a post-fermentation maceration with pumping over until racking. Malolactic fermentation also occurred spontaneously. The wine was then aged for two years in oak barrels of which 20% were American and 80% French, and following which the wine completed its ageing in bottle in the cellars of the winery until its release.

## *Vintage / Harvest description*

2018 was a year marked by the rainfalls, 200(l/m2), more than in previous years, despite of the intense rain storms, winds and hail storms, the quality of the grapes wasn't affected.

Temperatures during the vegetative cycle show that it was a cold winter, typical of this area and a mild summer.

Budbreak began between the 2nd and the 9th May, flowering on the 20th May and fruit set between 6th and 20th June.

The beginning of the harvest was 17th September, firstly with the white varieties and ended 16th October with the red grapes.

This harvest season can be described as a difficult harvest in terms of the adverse weather conditions but in terms of quality and quantity it was a very good harvest.

## *Tasting notes*

Contino Reserva 2018 is our greatest ambassador. The care taken for our vineyards, the selection of our grapes and the constant labor done, produce as a result an excellent wine where complexity and elegance go together. It is a harmonious wine, with a fragrant nose that offers aromas of fresh fruit, perfectly combined with floral, balsamic and spicy notes. On the palate it is voluminous, structured and elegant. Its velvety and oily finish recalls the milky and mineral notes of its complex nose.