

Contino Rosado 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:** Rosé
- **Region of production:** Rioja
- **Year:** 2020
- **Contino vintage rating:** Very good
- **Grape varieties:** 60% Graciano, 40% Garnacha
- **Type of bottle:** Burgundy
- **Production and bottle size:** 2,808 bot. 75cl.
- **Bottling date:** March 2022
- **Aging and barrel type:** 19 months in 500l oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 6
- **pH:** 3.18
- **Volatile acidity:** 0.43
- **SO₂ Free/Total:** 30/154
- **Suitable for vegans**

The vineyard

Contino Rosado is made with Graciano grapes from our San Gregorio plot vines, a unique vineyard which produces grapes with great structure and acidity, excellent for this wine.

The Garnacha grapes come from old vines in the plot Viña La Encina, giving us freshness and fruity aromas.

Winemaking

Manual harvest in 500 kg racks. of our Graciano and Garnacha grapes. Each variety is vinified separately, carrying out the fermentation in separate oak vats. Maceration in the oak vats for 12 hours of the Graciano variety, and 16 hours in the case of Garnacha. Bleeding takes place in oak barrels of 500 liters, followed by fermentation with controlled temperature of 16 -18°C for 20 days, with the aim of preserving its organoleptic potential as much as possible. Once completed, all the oak barrels are blended to achieve a special rosé. The blend of Graciano and Garnacha, in their percentages, allows for aging in the most optimal ways, taking place in the same 500 litres oak barrels as for fermentation.

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 of the Garnacha grapes took place on September 17th, and the Graciano grapes 8 days later.

Tasting notes

Intense color of bright pink raspberry. Elegant aromas of red fruits, complemented by floral notes giving the wine finesse and freshness.

A pleasantly balanced rosé, with an extraordinary roundness on the palate. Medium-bodied and persistent, with a refreshing and long finish.