

# Contino

## Viña del Olivo

### 2019

*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:** 2019
- **Contino vintage rating:** Excellent
- **Grape varieties:** 67% Tempranillo, 23% Graciano, 10% Mazuela
- **Bottle type:** Bordeaux
- **Production and bottle size:** 9,773 bot. 75cl., 500 bot. 1.5l., 20 bot. 3l. and 10 bot. 6l.
- **Bottling date:** June 2021
- **Aging and barrel type:** 12 months in oak barrel and 4 months in oak vat

#### Analytical data

- **Alcoholic volume:** 13.71%
- **Volatile acidity:** 0,76
- **Total acidity:** 5.14
- **SO<sub>2</sub> Free/Total:** 29/73
- **pH:** 3.56
- **Total Polyphenols Index:** 56
- **Suitable for vegans**

#### The vineyard

Manual selection of the best bunches from our plot of El Olivo (a 700 years old specimen), one of the few calcareous clay estates in Contino, with a very high limestone content, a slope of 5 to 7% with southern exposure, dry land, no use of herbicides and organic fertilization. Planted in 1980.

#### Winemaking

Spontaneous fermentation took place in 100 hl French oak vats at controlled temperature of 28-30°C for 10 days, after another 10 days of maceration. Malolactic fermentation takes place for 14 days in new French and American oak barrels where it remains for 12 months of barrel ageing. After this, the wine is transferred to a wooden vat for 4 months, until is bottled.

#### Vintage / Harvest description

2019 has been a year marked by low rainfall, slightly below average. At the end of May there was rainfall that hindered fruit set in some varieties that were in full bloom. This, together with the plant's water stress, produced loose clusters and small berries. Temperatures throughout the growing season reflected the fact that the winter was not very cold, but the summer was characterized by heat waves. Harvest began on September 11 with the earliest white varieties and ended on October 7<sup>th</sup> with red varieties. This season was characterized by very favorable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

#### Tasting notes

On the nose, notes of ripe red fruit, noble woods, and mineral memories. Great harmony in the mouth. On the palate it is powerful, with round and silky tannins, which reveal the extraordinary quality of the plot that gives this wine its name.

