

Contino

Viña del Olivo

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:** Very good
- **Grape varieties:** 69% Tempranillo, 23% Graciano, 8% Mazuela
- **Bottle type:** Bordeaux
- **Production and bottle size:** 15.667 bot. 75cl., 750 bot. 1.5l., 25 bot. 3l. and 25 bot. 6l.
- **Bottling date:** 30th March 2022
- **Aging and barrel type:** 14 months in oak barrel and 2 months in oak vats

Analytical data

- **Alcoholic volume:** 13.52%
- **Total acidity:** 5,28
- **pH:** 3.48
- **Suitable for vegans**
- **Volatile acidity:** 0.76
- **SO₂ Free/Total:** 30/89
- **Total Polyphenols Index:** 59

The vineyard

Emblematic 60 year-old vineyard in the San Rafael estate of Viñedos del Contino, located next to an ancient olive tree, giving name to this wine. Planted in medium terraces, the vineyard gives high quality grapes, excellent for long-aged wines. Clay-calcerous soils with medium level of stones, influenced by the proximity to the Ebro river. Due to the age of the vines, a few rows of Garnacha are interspersed between the historic Tempranillo vines.

Winemaking

Spontaneous fermentation took place in 100 Hl French oak vats at controlled temperature for 10 days. Malolactic fermentation takes place in a tank, and once finished, the wine is aging in French (80%) and American (20%) oak barrels (49% new barrels; 51% second-use barrels) during 14 months. After this, the wine is transferred to a wooden vat during 2 months, until is bottled.

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 2nd and October 8th. As for Viña del Olivo, the grapes reached their optimal level of ripeness on September 28th, obtaining perfectly healthy berries, of medium weight and an acidity with great aging potential.

Tasting notes

Contino Viña del Olivo is an elegant wine with great personality, marked by the characteristics of the 2020 vintage. Aromas of ripe red fruit on the nose, as well as hints of oak from the aging French and American oak barrels. On the palate, the wine is silky and powerful in a balanced way, recalling the notes of ripe red fruit. Of great aging potential.

