

Contino

Viña del Olivo

2021

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:** 2021
- **Contino vintage rating:** Very good
- **Grape varieties:** 80% Tempranillo, 15% Graciano, 5% Mazuelo
- **Bottle type:** Bordeaux
- **Production and bottle size:** 15.333 bot. 75cl., 800 bot. 1.5l., 50 bot. 3l. and 25 bot. 6l.
- **Bottling date:** July 2023
- **Aging and barrel type:** 18 months in oak barrel and 3 months in oak vats

Analytical data

- **Alcoholic volume:** 13.85%
- **Total acidity:** 5,3
- **pH:** 3.57
- **Suitable for vegans**
- **Volatile acidity:** 0.61
- **SO₂ Free/Total:** 28/92
- **Total Polyphenols Index:** 49

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 in between the historic Tempranillo vines.

Winemaking

Spontaneous fermentation took place in 100 HL French oak vats at controlled temperature. Malolactic fermentation takes place in concrete vats, and once finished, the wine is aged in French (90%) and American (10%) oak barrels (70% new barrels; 30% second-use barrels) during 18 months. After this, the wine is transferred to a wooden vat during 3 months, achieving a total refinement until is bottled.

Vintage / Harvest description

The 2021 vintage for Viña del Olivo was marked by a Mediterranean character. An early harvest, with a very interesting ripening, gave rise to concentrations of berries and high acidities. This campaign is characterized by moderate temperatures throughout the entire cycle.

As for Viña del Olivo, the grapes reached their optimal level of ripeness on September 26th, obtaining fresh black fruit, with body and acidity. In addition, extraordinary in terms of health.

