

Contino Mazuelo 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
- **Year:** 2018
- **Contino vintage rating:** Excellent
- **Grape varieties:** 100% Mazuelo
- **Bottle type:** Bordeaux
- **Production and bottle size:** 1,300 bot. 75cl.
- **Botling date:** September 2021
- **Aging and barrel type:** 16 months in French n oak barrels

Analytical data

- **Alcoholic volume:** 13.02%
- **Total acidity:** 6.05
- **pH:** 3.34
- **Suitable for vegans**
- **Volatile acidity:** 0.60
- **SO₂ Free/Total:** 38/116
- **Total Polyphenols Index:** 47

The vineyard

Mazuelo is a long-cycle variety, which needs a long time to achieve optimum ripening and is also sensitive to most diseases. Therefore, climate and soil are key. These particularities are resolved in the exclusive vineyard of Finca San Rafael, where the necessary characteristics for its correct phenolic and technological maturity are found.

Winemaking

Manual harvest at our Don Vicente vineyard of the best bunches of Mazuelo. After destemming, the grapes undergo a cold pre-fermentation maceration for 24-48 hours until alcoholic fermentation begins spontaneously in a raw concrete tank, at a controlled temperature throughout the process, with very few pump-overs. Malolactic fermentation also takes place naturally. Aged for 16 months in 100% French oak barrels, of which 80% is new and the remaining 20% is second use.

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.

The rigorous monitoring of this variety was very important in order to harvest it at its optimum moment, which took place on October 9th.

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 Mazuelo 2018 is a faithful reflection of the potential that this variety has in the exclusive vineyard of Finca San Rafael. It is a wine with great complexity, depth and, above all, personality. Floral sensations.

Volume, finesse, vibrant acidity, which combine perfectly with elegant and silky tannins.