

Contino Mazuelo 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:** 100% Mazuelo
- **Bottle type:** Bordeaux
- **Production and bottle size:** 2,667 bot. 75cl.
- **Botling date:** 29th March 2022
- **Aging and barrel type:** 16 months in French oak barrels.
80% new oak, 20% of second use.

Analytical data

- **Alcoholic volume:** 13.96%
- **Volatile acidity:** 0.58
- **Total acidity:** 6.26
- **Total Polyphenols Index:** 61.37
- **pH:** 3.36
- **Suitable for vegans**

The vineyard

Don Vicente in one of the most historic plots at the Finca San Rafael. 18 has of different soils and varieties, form a mosaic vineyard where the most characteristic variety is the Mazuelo. This one grows on stony 1980 soils.

Winemaking

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.

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

Vintage / Harvest description

The 2019 vintage was marked by little rainfall, slightly below average. At the end of May, rainfall 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. The harvest of the Don Vicente plot started on the 13th of September for the Tempranillo grapes, and 5 days later for the Graciano and the Mazuelo varieties. This season was characterized by favorable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

Tasting notes

Contino Mazuelo is a special wine with great personality, characterized by its finesse and expression of the terroir of Finca San Rafael. Wine with a medium-high layer that makes it attractive at first glance. The nose is complex and deep, marked by soft notes of oak. In the mouth we find great finesse, a pleasant sensation of acidity and a silky finish. Medium-bodied, leaving a silky sensation due to its tannins and the elegance of this vintage.