



Grapes

Region/Appellation Rioja

Alcohol by volume 14.00%

Tasting Guide



Tasting note printed 22/12/2024

Contino Blanco 2021 6x75cl

Winemaker Notes

Golden yellow in colour, clean and bright. This is a supremely elegant, complex white that has enticing floral, citrus and toasted nut aromas. Very good acidity and a delicate mouth feel. Fruity finish with persistent freshness.

Vineyard

The Garnacha Blanca comes from the calcareous clay soils of the San Gregorio Encina plot on the Contino Estate in Rioja Alavesa, which was planted in 1980. The Viura comes from different parts of the estate, from the alluvial, old pago of Lentisco, from the stony San Gregorio La Tabla and from La Finca de Santa María. All of these vines are between 35 and 40 years old.

Winemaking

The close proximity of the vineyards to the winery means that the grapes arrived in perfect conditions. Whole bunches of hand-picked grapes were destemmed and transferred to a stainless steel vat where 24 hours of skin contact took place. Following this, the vat was drained and pressed and the alcoholic fermentation took place. In March, 54% of the Contino Blanco is placed in 500, 400 and 300 liter used French barrels. The rest of the wine, 46%, is aged in concrete. After 9 months they are unified again and aged in a stainlees steel tank until the bottling date.



Vintage

The 2021 harvest was marked by inclement weather during the month of June. June was a month of intense rainfall, reaching reserves of 120 litres of water in one month. During the months of ripening, the temperatures increased progressively, bringing a stable and favourable ripening for our vineyards and the quality of the grapes.

Food match

Grilled and Roasted White Meats

Try with grilled sea bass or sardines