

FUNDADA EN 1879



Grapes
100% Mazuelo

Region/Appellation
Rioja

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.34

Total Acidity
6.05 g/l

Drinking Window
2025 - 2032

Tasting Guide



Tasting note printed
22/02/2025

Contino Don Vicente Mazuelo 2018 6x75cl

Winemaker Notes

Great aromas of fruit with an elegant complexity and a great richness of tannins, highlighting the spicy hints in perfect balance with the fruity nuances. Touches of red fruit and balsamic notes like anise, mint or licorice. Great structure, rounded, with tannins of mature fruit and high quality barrels. It is a well balanced wine, powerful in mouth, complex and with good prospects of becoming a Great Wine.

Vineyard

Hand in baskets of 20 kilos selecting the best bunches of grapes from our Vina del Olivo plot

Winemaking

Fermentation takes place during 10 days at 28-30° C in our 100 hectoliter French oak vats. Malolactic fermentation in new French oak barrels. For the barrel ageing we put the wine in French, American and Hungarian oak casks successively for 17 months. Finally, we left the wine to age in bottle for over a year.

Vintage

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.

Food match

Grilled and Roasted Red Meats

Perfect with roast lamb dishes, or try with Spanish sausage and lamb empanadillas.

