

FUNDADA EN 1879



Grapes  
100% Garnacha

Region/Appellation  
Rioja

Alcohol by volume  
14.00%

Residual Sugar  
less than 2 g/l

pH  
3.25

Total Acidity  
6.56 g/l

Drinking Window  
2024 - 2029

Tasting Guide  
A B **C** D E  
Light Medium Full

Tasting note printed  
22/12/2024

# Contino Garnacha 2019

## 6x75cl

### Winemaker Notes

Contino Garnacha is an aromatic and very fruity wine with delicate notes of low woodland, balsamic herbs and lilac candy. The palate is deep with mineral tannins and very well integrated, which make it an elegant wine, while captivating and somewhat saline, with excellent acidity, silky.

### Vineyard

Manual harvest from Pajera, Central and Lentisco plots with vines ranging from 30 to 70 years old.

### Winemaking

Our Garnacha grapes were hand harvested on the 11th October, with selection taking place both in the vineyard and again later on a selection table in the winery. A pre-fermentation cold soak took place in large format French oak vessels until fermentation began spontaneously, this taking ten days to complete. The wine remained in the vat for six months following which it was racked to barrels of 225 litres of second use.

### Vintage

2019 has been a year marked by low rainfall, slightly below average. At the end of May there was rainfall that 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. Harvest began on September 11th with the earliest white varieties and ended on October 7th with red varieties. This season was characterized by very favorable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

### Food match

Grilled and Roasted Red Meats

Perfect with steak

