

FUNDADA EN 1879



Grapes  
100% Garnacha

Region/Appellation  
Rioja

Alcohol by volume  
13.50%

Residual Sugar  
less than 2 g/l

pH  
3.35

Total Acidity  
6.2 g/l

Drinking Window  
2024 - 2029

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

Tasting note printed  
21/12/2024

# Contino Garnacha 2021

## 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

The 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

The 2021 harvest was marked by inclement weather during the month of June. A hail storm on June 14th resulted in a decrease in production, due to the phenological state in which our vines were at that time. June was a month of intense rainfall, reaching reserves of 120 litres of water in one month. Our Garnacha plots, thanks to their water retention capacity, stored water reserves to offset the stress suffered during the month of August. During the months of ripening, the temperature increased progressively, bringing a stable and favourable ripening for our vineyards and the quality of the grapes.

### Food match

Grilled and Roasted Red Meats

Perfect with steak

