

FUNDADA EN 1879



Grapes
100% Graciano

Region/Appellation
Rioja

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.29

Total Acidity
6.83 g/l

Drinking Window
2024 - 2038

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

Tasting note printed
22/12/2024

Contino Graciano 2019

6x75cl

Winemaker Notes

Intense and bright cherry red colour. An exuberant nose with fruity and spicy aromas perfectly balanced with the toasts of the wooden tanks. In the mouth, it is refreshing with a strong body, high acidity and long and velvety tannins.

Vineyard

The grapes came from our San Gregorio Grande plot: 3.7 ha planted in 1970 and 1989 (two areas).

Winemaking

Alcoholic fermentation took place in 100 hectolitre French oak vats at a controlled temperature of 28 to 30 degrees for 8 days. After maceration of another 7 days, malolactic fermentation took place in new French oak barrels and ageing remained in 100% new French (90%) and Hungarian (10%) oak barrels. After 15 months the wine was bottled and cellared for a year before being released.

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 and the plant's water stress produced loose clusters and small berries. Temperatures throughout the growing season reflected a mild winter, but a summer characterized by heat waves. The Graciano harvest took place on September 18th. This season was characterised by very favourable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

Food match

Grilled and Roasted Red Meats

Enjoy this grape with hearty stews and chorizo dishes

