

FUNDADA EN 1879



Grapes
100% Graciano

Region/Appellation
Rioja

Alcohol by volume
13.5%

Residual Sugar
less than 2 g/l

pH
3.25

Total Acidity
6.8 g/l

Drinking Window
2025 - 2030

Tasting Guide



Tasting note printed
31/03/2025

Contino Graciano 2020

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

The 2020 vintage was marked by an early harvest, affected by climate change. An early harvest, with an interesting ripening phase, marked by high yields in the vineyard. Marked by high rainfall, above average values. Prior to and during the harvest, there were episodes of rain which made harvest challenging. The vintage is characterized by moderate temperatures throughout the entire cycle. Great health conditions of the grapes, making the selection of the best quality grapes easy, and marking the 2020 harvest as a special vintage with great quality. The Graciano harvest took place on September 22nd.

Food match

Enjoy this grape with hearty stews and chorizo dishes

