

FUNDADA EN 1879



Grapes

82% Tempranillo
10% Graciano
5% Mazuelo
3% Garnacha

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

0.3 g/l

pH

3.47

Total Acidity

5.85 g/l

Drinking Window

2025 - 2037

Tasting Guide



Light Medium Full

Tasting note printed

05/02/2025

Contino Gran Reserva 2017

6x75cl

Winemaker Notes

Contino Gran Reserva 2017 is a wine with an excellent nose, deep and with a great richness of aromas consisting of black fruits combined perfectly with floral aromas and aromatic herbs. In the mouth it is powerful and elegant, it is wide and silky, with great balance and surprising quality of its tannins.

Vineyard

Manual selection of the best micro-plots of the estate. Plots with notable differences, not in terms of orientation, but in terms of soil characteristics. Always in search of the perfect connection between them, within a privileged environment, Viñedos del Contino. The Tempranillo mainly comes from a stony soil near the Ebro River, which allows for slower ripening due to its own humidity.

Winemaking

Harvest manual and in boxes of 15 kg. Grapes not only selected in the field, but also in the cellar, with a selection table. After destemming they ferment in concrete tanks at 28-30°C. After this, a post fermentation maceration is performed during 15 to 20 days. The malolactic fermentation takes place in these same tanks. It is followed by a transfer to already used 30% American and 70% American oak barrels where the wine remains for three years. The aging is completed with two years in the bottle, which rests at perfect temperature in the cellar of the winery until its release to the market.

Vintage

2017 was a difficult year in Rioja, marked by heavy frost on the night of the 27th of April. Fortunately, the San Rafael vineyards were not affected, and in fact, we consider that the quality of the wines made from this year's harvest is exceptional. This was a cool year with 7% lower rainfall than in 2016. Bud break began on the 15th of March, flowering on the 20th of May and the end of the fruit set on the 14th June. Harvest began on 6th September with the Tempranillo del Olivo, the Graciano harvest took place two days later on 8th September, and the Mazuela harvest on 22nd September.

Food match

Grilled and Roasted Red Meats

Foie Gras, Rich Sauces



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com