

FUNDADA EN 1879



Grapes

86% Tempranillo

6% Mazuelo

6% Graciano

2% Garnacha

Region/Appellation

Rioja Alavesa

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.58

Total Acidity

5.5 g/l

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

21/12/2024

Contino Reserva 2019 6x75cl

Winemaker Notes

De-stemming was followed by a pre-fermentation cold soak of 24-48 hours. Alcoholic fermentation began spontaneously in the 12,000 litre stainless steel vats at a temperature of 26-28°C. There followed a post-fermentation maceration with pumping over until racking. Malolactic fermentation also occurred spontaneously. The wine was then aged for two years in oak barrels of which 20% were American and 80% French, and following which the wine completed its ageing in bottle in the cellars of the winery until its release.

Vineyard

Grapes are carefully handpicked from our best “microplots” on the estate. There are notable differences between the plots, not in terms of aspect but in the characteristics of their soils. We are constantly searching for the perfect connection between them in the privileged setting of Viñedos del Contino.

Winemaking

The wine was made from perfectly ripe, hand-selected and harvested grapes from our own vineyards around Finca de San Rafael. The grapes were destemmed and then fermented in 12,000-litre stainless steel tanks at 28-30°C. After a post-fermentative maceration of 15 to 20 days, malolactic fermentation was completed. The wine was then racked to previously used barrels (40% American oak and 60% French) where it remained for two years. It was then bottled and aged for a further year in our underground cellars until being released to the market.

Vintage

The 2019 vintage was marked by little rainfall, slightly below average. At the end of May, rainfall 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. This season was characterized by favourable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

Food match

Grilled and Roasted Red Meats

Roast suckling pig



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