

FUNDADA EN 1879



#### Grapes

86% Tempranillo

6% Mazuelo

6% Graciano

2% Garnacha

#### Region/Appellation

Rioja Alavesa

#### Alcohol by volume

14%

#### Residual Sugar

less than 2 g/l

#### pH

3.61

#### Total Acidity

5.5 g/l

#### Tasting Guide



#### Tasting note printed

31/03/2025

# Contino Reserva 2020 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 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. This resulted in a thickening of the berries and a consequent increase in the weight of the bunches. The vintage is characterized by moderate temperatures throughout the entire cycle. The harvest took place between September 18th for the Garnacha.

## Food match

Roast suckling pig

