

FUNDADA EN 1879



Grapes
Tempranillo
Graciano
Mazuelo

Region/Appellation
Rioja

Alcohol by volume
13.50%

Residual Sugar
1.2 g/l

pH
3.36

Total Acidity
6.04 g/l

Drinking Window
2024 - 2031

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
22/12/2024

Contino Viña del Olivo 2017

6x75cl

Winemaker Notes

Ruby red with attractive youth, clear and medium-high tones. Very intense nose with an initial spicy touch that leads to blackberry and currant fruit and final evolution towards balsamic aromas such as aniseed, mint and licorice. The palate has good tannins for conservation and is broad and vinous, with an after taste of ripe fruit and cocoa tones.

Vineyard

All Contino wines are made from grapes exclusively grown on the 62 hectare estate located in Laserna, near the town of Laguardia in the Rioja Alavesa wine making region. This was the first single estate concept in the Rioja region and was established in 1973.

Winemaking

Fermentation takes place during 10 days at 28-30° C in our 100 hectoliter French oak winemaking vats. Malolactic fermentation took place in new French oak barrels, and for the barrel ageing we put the wine in French, American and Hungarian oak casks successively along 17 months. Finally, we left the wine to age in bottle for over a year

Vintage

2017 was a year of excellent quality in Viña Real, characterized by the lack of rainfall from May to October. The year began with a warm, dry winter and a rainy spring. Above average temperatures during August and lack of rain delayed the vegetative cycle but the precipitation in September gave a respite to the plant and allowed a good maturation of the grape. This resulted in a late harvest of great quality with an excellent sanitary status.

Food match

Grilled and Roasted Red Meats

Perfect with roast lamb dishes, or try with Spanish sausage and lamb empanadillas (pasties)

