

FUNDADA EN 1879



Grapes

90% Tempranillo

10% Graciano

Region/Appellation

Rioja

Alcohol by volume

13.5%

Residual Sugar

1.2 g/l

pH

3.56

Total Acidity

5.14 g/l

Drinking Window

2025 - 2039

Tasting Guide



Light Medium Full

Tasting note printed

31/03/2025

Contino Viña del Olivo 2019

6x75cl

Winemaker Notes

On the nose, notes of ripe red fruit, noble woods and mineral memories. Great harmony in the mouth. On the palate it is powerful, with round and silky tannins, which reveal the extraordinary quality of the plot that gives this wine its name.

Vineyard

Manual selection of the best bunches from our plot of El Olivo, one of the few calcareous clay estates in Contino, with a very high limestone content, a slope of 5 to 7% with southern exposure, dry land, no use of herbicides and organic fertilization. Planted in 1980.

Winemaking

Spontaneous fermentation took place in 100 HI French oak vats at controlled temperature for 18 days. Malolactic fermentation takes place in a tank, and once finished, the wine is aging in French (80%) and American (20%) oak barrels (49% new barrels; 51% second-use barrels) during 17 months. After this, the wine is transferred to a wooden vat during 2 months, until is bottled.

Vintage

2019 has been a year marked by low rainfall, slightly below average. At the end of May there was rainfall that 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. Harvest began on September 11 with the earliest white varieties and ended on October 7th with red varieties. This season was characterized by very favorable weather throughout the harvest. It is expected to be a great vintage in terms of quality.

Food match

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

