

Contino Blanco 2019

Viñedos del Contino was born in 1973, establishing the “château” concept in the Rioja region.

Its wines are made exclusively from the vines planted on its 62 hectares.

The estate’s vineyards embrace its ancestral home within a meander in the River Ebro, located in Laserna, near the village of Laguardia in the Rioja Alavesa winemaking region.



- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2019
- **Contino vintage rating:** Excellent
- **Grape varieties:** 82% Viura and 18% Garnacha Blanca
- **Type of bottle:** Burgundy
- **Production and bottle size:** 12,609 bot. 75cl.
- **Bottling date:** May 2021
- **Aging and barrel type:** 13 months in oak barrels

Analytical data

- **Alcoholic volume:** 12.5%
- **Total acidity:** 5.55
- **pH:** 3.20
- **Volatile acidity:** 0.43
- **SO2 Free/Total:** 31/153
- **Suitable for vegans**

The vineyard

The Garnacha Blanca comes from the San Gregorio Encina plot which was planted in 1980 and whose soils are calcareous clay. The Viura comes from different parts of Contino, from the alluvial, old pago of Lentisco, from the stony San Gregorio La Tabla and from La Finca de Santa María. All of these vines are between 35 and 40 years old.

Winemaking

The close proximity of the vineyards to the winery means that the grapes arrived in perfect conditions. Whole bunches of hand-picked grapes were destemmed and transferred to a stainless steel vat where several hours of skin contact took place. Following this, the vat was drained and pressed and the alcoholic fermentation took place, taking about 20 days. Once completed, 36% of the wine was racked to concrete tanks and 64% to second and third use oak barrels from different coopers and of various sizes, and where the wine remained for 13 months.

Vintage / Harvest description

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.

Tasting notes

Contino Blanco 2019, very intense on nose, with great complexity. It has a fragrant nose, where the notes of aging in wood predominate, which combine perfectly with floral notes and hints of citrus and stone fruit. On the palate, fresh, unctuous, with excellent acidity and a finish marked by its fruity character.

