



# Contino

## Gran Reserva

### 2014

*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:** Gran Reserva
- **Region of production:** Rioja
- **Year:** 2014
- **Contino vintage rating:** Excellent
- **Grape varieties:** 70% Tempranillo, 15% Graciano, 10% Mazuelo, 5% Garnacha
- **Bottle type:** Bordeaux
- **Production and bottle size:** 30,875 bot. 75cl. and 650 bot. 1.5L.
- **Bottling date:** July 2017
- **Aging and barrel type:** 36 months in French and American oak barrels

#### *Analytical data*

- **Alcoholic volume:** 13.92%
- **Total acidity:** 6.4
- **pH:** 3.50
- **Suitable for vegans**
- **Volatile acidity:** 0.59
- **SO<sub>2</sub> Free/Total:** 18/78
- **Total Polyphenols Index:** 76.4

#### *The vineyard*

A selection from the best soils in the plots destined for the elaboration of Contino Reserva, production of Gran Reserva takes a step further in terms of acidity, concentration and ripeness. Notably the Tempranillo comes from stony soils close to the River Ebro, which facilitates slow ripening due to its humidity.

#### *Winemaking*

The grapes were harvested manually in 15 kg boxes from our estate parcels in Finca San Rafael. The grapes were picked at perfect ripeness, then destemmed and fermented at a controlled temperature between 26° and 28° degrees in untreated concrete vats. Total maceration time was 15 to 20 days. Malolactic fermentation took place in the same concrete vats. After which the wine was racked to used 30% American and 70% French oak barrels. After three years in barrel, the wine was bottled and aged for another two years in our underground cellars.

#### *Vintage / Harvest description*

2014 is a year with scarce rainfall throughout the vegetative cycle, but well distributed in the critical phases of the growing season. Total rainfall of 368 lt/m<sup>2</sup>, within the average of the last four years. Mild preceding autumn and winter. Frosty, not severe temperatures in January and February. Warm spring and summer. Early budding, starting on March 20<sup>th</sup>, flowering on May 29<sup>th</sup>, the beginning of fruit set on June 3<sup>rd</sup> and July 17<sup>th</sup> the beginning of veraison in the earliest and least productive plots of Tempranillo, San Gregorio Grande. A healthy harvest starts on September 18<sup>th</sup> and finishes right at the beginning of the autumn rains on October 14<sup>th</sup>.

#### *Tasting notes*

Contino Gran Reserva 2014 is a serious wine with complex hints of perfectly ripe black fruits and wild flowers. The palate is dense and elegant, with soft, gently structured tannins, perfect acidity and a long finish.