

Contino Gran Reserva 2017



Viñedos del Contino was created by CVNE and the family owners of the estate in 1973, establishing the "château" concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home within a meander in the River Ebro. Its wines are made exclusively from the vines planted on its 62 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine-making region.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2017
- **Contino vintage rating:** Excellent
- **Grape varieties:** 82% Tempranillo, 10% Graciano, 5% Mazuelo and 3% Garnacha
- **Type of bottle:** Bordeaux
- **Production and bottle size:** 29,483 bot. 75cl., 1,000 bot. 1,5l., 50 bot. 3L. and 25 bot. 6L.
- **Bottling date:** June 2020
- **Aging and barrel type:** 24 months in French oak barrels

Analytical data

- **Alcoholic volume:** 13.52%
- **Volatile acidity:** 0.59
- **Total acidity:** 5.85
- **SO₂ Free/Total:** 38/106
- **pH:** 3.47
- **Total Polyphenols Index:** 52.2

The vineyard

Grapes from our own vineyards at Finca San Rafael. Selection of the best micro-plots of the estate. Plots with notable differences, not in terms of orientation, but in terms of soil characteristics. Always in search of the perfect combination of the vineyards, located in a privileged environment, Viñedos del Contino.

The Tempranillo grapes mainly come from stony soil located near the Ebro River, which allows for slower ripening phase due to its own humidity.

Winemaking

Manual harvest in boxes of 15 kg. Double selection of grapes; in the vineyard as well as in the cellar at a selection table. After destemming, the grapes ferment in concrete vats at 26-28°C, followed by maceration. The malolactic fermentation takes place in the same vats. The wine is then transferred to French oak barrels (mix of new and used) for the aging process for 24 months.

Vintage / Harvest description

2017 was a difficult year in Rioja, marked by heavy frost on the night of the 27th of April. Fortunately, the San Rafael vineyards were not affected, and in fact, we consider that the quality of the wines made from this year's harvest is exceptional. This was a cool year and with 7% lower rainfall than in 2016.

Bud break began on the 15th March, flowering on the 20th May and the end of fruit set on the 14th June.

Harvest began on 6th September with the Tempranillo del Olivo, the Graciano harvest took place two days later on 8th September, and the Mazuela harvest on 22nd September.

Tasting notes

Contino Gran Reserva 2017 is, above all, an excellent and harmonious wine.

Fragrant nose and rich aromas, among which black fruits stand out, as well as floral and balsamic aromas that give freshness. Perfectly balanced aromas with subtle spicy notes. On the palate it is silky, powerful and elegant, with great balance and integrated tannins. Harmonious and long finish. An excellent example of the personal style that defines Contino: elegance and balance.