

# Contino Graciano 2016

- 94 points James Suckling
- 93 points Tim Atkin
- 98 points Guía Gourmets

*Since 1994, Contino has made a pioneering effort to rescue the Graciano variety from oblivion in the Rioja region. Contino Graciano is a 100% monovarietal wine; with an intense, vivid color, deeply aromatic, imbued with the spirit of a wine of northern Spain, Atlantic in character, fresh and complex.*



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2016
- **Contino vintage rating:** : Excellent
- **Grape Varieties :** 100% Graciano
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl.

## *Analytical data*

- **Alcoholic volume :** 14 %
- **Volatile Acidity:** 0,69
- **Total Acidity:** 6,72
- **SO<sub>2</sub> L/T:** 20/80
- **pH:** 3,34
- **TPI:** 63

## *Winemaking*

The grapes are manually harvested in our plot San Gregorio Grande, 3.7 Ha, planted in 1979 and 1989 (two areas) in which we make a first selection in the field in order to guarantee an optimum maturation. Alcoholic fermentation took place in 100 hectoliters french oak vats at controlled temperature between 28° and 30° C for 8 days, after a maceration of another 7 days, malolactic fermentation took place in new french oak barrels. During the ageing process, it remained in new barrels, french (90%) and hungarian (10%) oak. After 15 months, the wine remains in bottle for a year before being released to market.

## *Vintage / Harvest description*

This vintage has been characterized by the high summer temperatures and a temperate winter with scarce rainfall. During the summer, temperatures were very high, 37,9°C max, with a total absence of rainfall. 428,9 l/m<sup>2</sup> were registered along the year and the average temperature was 13,9°C.

Regarding phenology, it was exceptional along the growing season, the beginning of the sprouting was the 15<sup>th</sup> March and the beginning of the ripening the 25<sup>th</sup> May.

2016 was marked by the good sanitary status of the vineyards in which the lack of rain brought a great balance of the season and an excellent the phenological maturity.

Nice vintage in terms of quality and quantity.

## *Tasting notes*

Cherry red color with purple hints. In nose, it is exotic and shows a high aromatic intensity with notes of black fruits in balance with the balsamic and spicy ones.

We must highlight its elegance together with its powerful structure.