

Contino Graciano 2018

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:** 2018
- **Contino vintage rating:** Excellent
- **Grape varieties:** 100% Graciano
- **Bottle type:** Bordeaux
- **Production and bottle size:** 3,300 bot. 75cl.
- **Bottling date:** June 2021
- **Aging and barrel type:** 1 month in pure concrete tanks and 24 months in French oak barrel of second use

Analytical data

- **Alcoholic volume:** 13.47%
- **Total acidity:** 6.9
- **pH:** 3.22
- **Volatile acidity:** 0.60
- **SO₂ Free/Total:** 25/90
- **Total Polyphenols Index:** 53

The vineyard

Manual harvest in our vineyards around our Finca de San Rafael. Grapes from San Gregorio, Graciano vineyard (3.7 ha) planted in 1979, clay-limestone soil which offers this variety a complete maturity while preserving its characteristic acidity.

Winemaking

Manual selection in the field and selection table in the winery, to ensure the highest quality. The main objective in this vinification is to preserve the characteristics of the variety. Alcoholic fermentation in 100 HI French oak vats at a moderate temperature to ensure good color extraction. After malolactic fermentation, it is aged in pure concrete tanks for a month. After this time, the wine is transferred to second-use French oak barrels. It remains there for 2 years until bottling.

Vintage / Harvest description

2018 was a year marked by the rainfalls, 200(l/m2), more than in previous years, despite of the intense rain storms, winds and hail storms, the quality of the grapes wasn't affected.

Temperatures during the vegetative cycle show that it was a cold winter, typical of this area and a mild summer.

Budbreak began between the 2nd and the 9th May, flowering on the 20th May and fruit set between 6th and 20th June.

The beginning of the harvest was 17th September, firstly with the white varieties and ended 16th October with the red grapes.

This harvest season can be described as a difficult harvest in terms of the adverse weather conditions but in terms of quality and quantity it was a very good harvest.

Tasting notes

Complex nose with violet hints, floral aromas combined with wild blackberries and an elegant mineral finish. Long and fleshy wine in mouth. Which stands out for silkiness of its tannins. Contino Graciano is an elegant and balance wine, the result of a magnificent maturation of the variety in our vineyards San Rafael and an excellent aging work.

