

Contino Rosado 2017

- 92 puntos *Tim Atkin*.
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Viñedos del Contino was created by CVNE and the family owners of the estate in 1973, creating the first “Chateau” style winery in the Rioja region. The estate is rooted on a 200-year-old building, with underground cellars dating back to the 16th century, located inside one of the bends from the Ebro River. The wines are made exclusively from the vines planted on its 153 acres estate located in Laserna.



- **Type of wine:** Rosé
 - **Region of production:** Rioja
 - **Year:** 2017
 - **CONTINO vintage rating:** Excellent
 - **Grape Varieties:** 60% Graciano, 40% Garnacha
 - **Type of bottle:** Bordeaux
 - **Bottle size:** 75cl.
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Analytical data

- **Alcoholic volume:** 14.5 %
 - **Total Acidity:** 6.81
 - **pH:** 3.14
 - **Volatile Acidity:** 0.52
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Winemaking

Contino “Rosado”, or rosé wine, is made by draining must from Contino Graciano and Garnacha vats, following a few hours maceration on the skins, and with the grapes being placed in separate, large format wooden vats. As the two varieties are dealt with independently, the time after which the vat is drained depends on how each variety responds. The must is drained to 500 litre barrels where the alcoholic fermentation takes place. Once completed, the two wines are blended and this blend subsequently spends 9 months in barrel until bottling.

Vintage / Harvest description

2017 was a difficult year in Rioja, marked by a hard frost on the night of 27th 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 the 6th and ended on the 29th September.

Tasting notes

A delicious, elegant nose presents a broad range of fruit aromas with hints of red berries perfectly combined with citrus notes. On the palate, the wine is fresh, supple and beautifully balanced. Vibrant acidity gives way to a long finish.