Contino Rosado **2018**

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: Rosé

• Region of production: Rioja

• Year: 2018

• Contino vintage rating: Excellent

• Grape varieties: 40% Graciano, 40% Garnacha, 20% Mazuelo

• Type of bottle: Burgundy

• Production and bottle size: 2,700 bot. 75el.

• Bottling date: April 2020

• Aging and barrel type: 9 months in oak barrels

Analytical data

• Alcoholic volume: 13.5% • Volatile acidity: 0.45

• Total acidity: 6.79 • SO₂ Free/Total: 14/95

• pH: 3.08 • Suitable for vegans

The vineyard

The soils on which the Mazuelo and Graciano are grown are alluvial and those of the Garnacha are calcareous.

Winemaking

Contino Rosado is produced using the saignée method of three varieties: Mazuelo (1 x 500 l), Graciano (2x 500l) and Garnacha (2 x 500l). After few hours of being placed in separate wooden vats, are drained and racked to 500 litres barrel, where the alcoholic fermentation takes place. Once completed, these varieties are blended and this blend subsequently spends 9 months in barrel until bottling.

Vintage / Harvest description

2018 was a difficult year in Rioja, marked by the rainfall, 200 (l/m2) harder the previous years. Wind storms and hail falls, which fortunately didn't affect the high quality at the grapes harvested. Temperatures during the vegetative cycle, reflect a cold winter, usual in tis area, and a wild summer.

This year's harvest commenced on the 17th September with the white grapes and finished 16th October with the red varieties. This vintage was very good, in terms of quantity and quality, despite the adverse weather conditions.

Tasting notes

Fresh and fine nose, it presents a wide range of aromas dominated by red fruit, which combine perfectly with citrus and floral notes. In the mouth it presents a vibrant acidity, which gives way to a long post taste. The Contino Rosado shows the sweetness of the Garnacha in all its expression, combined with the strength and structure provided by the Graciano variety.

