

CONTINO

VIÑA DEL OLIVO

2022

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: Red

Region of production: Rioja Alavesa

Year: 2022

Contino vintage rating: Very good

Grape varieties: 80% Tempranillo, 15% Graciano, 5% Mazuelo

Type of bottle: Bordeaux

Production and bottle size:

15,333 bot. 75cl., 800 bot. 1.5l.,
50 bot. 3l. and 25 bot. 6l.

Bottling date: June 2024

Alcoholic volume: 13.65%
pH: 3.42

SO₂ Free/Total: 29/101

Total Polyphenols Index: 61

Total acidity: 5.93

Volatile acidity: 0.69

Suitable for vegans

Ageing and barrel type:

18 months in oak barrel and 3
months in oak vats

The vineyard

Emblematic 60 year-old vineyard in the San Rafael estate of Viñedos del Contino, located next to an ancient olive tree, giving name to this wine.

Planted in medium terraces, the vineyard gives high quality grapes, excellent for long-aged wines. Clay-calcerous soils with medium level of stones, influenced by the proximity to the Ebro river.

Due to the age of the vines, a few rows of Garnacha are interspersed in between the historic Tempranillo vines.

Winemaking

Spontaneous fermentation took place in 100 HI French oak vats at controlled temperature. Malolactic fermentation takes place in concrete vats, and once finished, the wine is aged in French (95%) and American (5%) oak barrels (80% new barrels; 20% second-use barrels) during 18 months. After this, the wine is transferred to a wooden vat during 3 months, achieving a total refinement until is bottled.

Vintage / Harvest description

Average rainfall for the season is recorded in March and April. Budding takes place in mid-April. The end of flowering takes place around 7 June, the day on which a heat wave started and persisted until the 20th, with temperatures of up to 42°C.

It was a difficult year for our Viña del Olivo plot. Even so, the greatness of these vines, and their location in front of the Ebro, are reflected. Where they came to offer us grapes with great freshness and finesse for the elaboration of our wine.

Tasting notes

Elegant wine, where the freshness of the estate is balanced with the aging in new French oak. On the nose, we obtain a wine with toasted notes, not at all cloying, which invite us to take the wine to the mouth. Once here, we are surprised by its finesse and elegance. All this clearly reflects our Viña del Olivo.

