

# Contino

## Viña del Olivo

### 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:** Red
- **Region of production:** Rioja
- **Year:** 2018
- **Contino vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 10% Graciano, 5% Mazuela
- **Bottle type:** Bordeaux
- **Production and bottle size:** 13,640 bot.75cl.; 1,000 1.5L.; 40 3L.; and 25 6L.
- **Bottling date:** April 2020
- **Aging and barrel type:** 16 months in oak barrel and 3 months in oak vat

#### *Analytical data*

- **Alcoholic volume:** 13.82%
- **Total acidity:** 5.60
- **pH:** 3.51
- **Suitable fo vegans**
- **Volatile acidity:** 0.52
- **SO<sub>2</sub> Free/Total:** 34/103
- **Total Polyphenols Index:** 53

#### *The vineyard*

Manual selection of the best bunches from our plot of El Olivo (a 700 year old specimen), one of the few calcareous clay estates in Contino, with a very high limestone content, a slope of 5 to 7% with southern exposure, dry land, no use of herbicides and organic fertilization. Planted in 1980.

#### *Winemaking*

Fermentation took place in 100 Hl French oak vats at a temperature of 28-30°C and lasting ten days. There then followed another ten days of maceration on the skins, following which the malolactic fermentation took place in new French and American oak barrels and taking two weeks to complete.

#### *Vintage / Harvest description*

2018 was a wet year with 200mm more rain falling than in previous years. There were also intense storms combined with strong winds as well as hail, which fortunately were not too serious in this region and did not affect the high quality of the grapes produced.

Temperatures during the whole growing season reflected a cold winter, but common for the region and in contrast with a warm and pleasant summer. Harvest began with the earliest ripening white varieties on 17th September and ended on the 16th October with the black varieties.

This was a difficult vintage year due to the constant battle against inclement weather, but in terms of quantity and quality it was very good.

#### *Tasting notes*

Fragrant nose with high aromatic intensity of red and black fruits that combine perfectly with floral notes and subtle mineral aromas.

The mouth is voluminous, succulent and fresh with vibrant acidity.

A wine with great strength and elegance, in which its soft and structured tannins stand out.

Viña del Olivo 2018 is an oenological jewel that shows the splendor of a plot whose fruits express its extraordinary quality.

