# Contino Blanco **2020**

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: White

• Region of production: Rioja

• Year: 2020

• Contino vintage rating: Excellent

• Grape varieties: 80% Viura and 20% Garnacha Blanca

• Type of bottle: Burgundy

• Production and bottle size: 16,200 bot. 75cl., 100 bot. 1,5l.

• Bottling date: March 2022

• Aging and barrel type: 12 months in 500 lt barrels (Doreau, S. Moreau, Damy, 10% new, rest of 2, 3 wines) and concrete tank

# Analytical data

• Alcoholic volume: 13.04% • Volatile acidity: 0.26

• Total acidity: 5.49 • SO2 Free/Total: 31/80

• pH: 3.24 • Suitable for vegans

### The vineyard

The Garnacha Blanca comes from the San Gregorio plot which was planted in 1980 and whose soils are calcareous clay. The Viura comes from different parts of Contino, from the alluvial, old pago of Lentisco, from the stony San Gregorio La Tabla and from La Finca de Santa María. All of these vines are between 35 and 40 years old.

## Winemaking

The close proximity of the vineyards to the winery means that the grapes arrived in perfect conditions.

Whole bunches of hand-picked grapes were destemmed and transferred to a stainless steel vat where skin contact took place. Following this, the vat was drained and pressed. Alcoholic fermentation took place during 20 days. Once finished, 30% is transferred to concrete tanks and the remaining 70% to new and semi-new barrels from different oak cooperages, of 500 litres.

# Vintage / Harvest description

The 2020 vintage has been an early harvest, where climate change is a visible fact and has made itself known. An early harvest, with a very interesting ripening, marked by high yields in the vineyard. It was marked by high rainfall, with above-average values. Prior to and during the harvest, there were episodes of rain. This resulted in a thickening of the berries and a consequent increase in the weight of the bunches. This season is characterized by moderate temperatures throughout the entire cycle. The harvest of our white varieties took place on September 7<sup>th</sup>.

### Tasting notes

Contino Blanco 2020 shows a very intense nose, marked by its aging in barrel. It is fresh and fruity wine, a true reflection of the identity of our vineyard. San Gregorio offers us a Garnacha Blanca with great complexity and volume. The soils are clayey-calcareous, with medium stoniness, key for good drainage.