

# CONTINO

## RESERVA 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:** Red  
**Region of production:** Rioja Alavesa  
**Year:** 2020  
**Contino vintage rating:** Very good  
**Grape varieties:** 86% Tempranillo, 6% Mazuelo, 6% Graciano, 2% Garnacha

**Type of bottle:** Bordeaux  
**Production and bottle size:** 298.648 bot. 75cl., 5.000 bot. 1,5l.  
**Bottling date:** May 2023  
**Ageing and barrel type:** 18 months in oak barrel of 225l. (95% French and 5% American)

**Alcoholic volume:** 13.77%  
**pH:** 3.61  
**SO<sub>2</sub> Free/Total:** 28.6/92  
**Total Polyphenols Index:** 54,6  
**Total acidity:** 5,5  
**Volatile acidity:** 0.59  
**Suitable for vegans**



### The vineyard

Grapes are carefully handpicked from our best "microplots" on the estate. There are notable differences between the plots, not in terms of aspect but in the characteristics of their soils. We are constantly searching for the perfect connection between them in the privileged setting of Viñedos del Contino. Due to the variety of soils found in the meander of the Ebro River, where the estate is located, we can find the different hints that make the grapes of Viñedos del Contino Reserva so complex.

### Winemaking

The grapes are hand-harvested on 300 kg pallets, taken directly from the vineyard and cooled for 24 hours at 12°. After this, the grapes are processed the following day using an optical sorting table, a crucial moment for classifying the quality of the grapes. Fermentation takes place in small stainless steel and concrete tanks, which allows us to prepare each micro-plot separately depending on its optimal condition of harvest. Aged for 18 months in 225-litre oak barrels, 95% French and 5% American.

### Vintage / Harvest description

The 2020 vintage was marked by an early harvest, affected by climate change. An early harvest, with an interesting ripening phase, marked by high yields in the vineyard. Marked by high rainfall, 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. The vintage is characterized by moderate temperatures throughout the entire cycle. The harvest took place between September 18th for the Garnacha.

### Tasting notes

This is a wine that perfectly expresses and reflects the San Rafael estate, where Viñedos del Contino is located. It expresses the liveliness of our vines, the fluid character of our soils and the great complexity of the universe of micro-plots into which the estate is divided. Moreover, this 2020 is a wine with great potential to progress over time. The nose is reminiscent of black fruit notes, very well balanced with the expression of its oak ageing. Both on the palate and in the aftertaste, it is a fluid, silky wine, with personality and reserve character.