

# CONTINO

## ROSADO Reserva

### 2021

*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 - Reserva  
**Region of production:** Rioja Alavesa  
**Year:** 2021  
**Contino vintage rating:** Very good  
**Grape varieties:** 50% Garnacha, 25% Graciano, 25% Mazuelo

**Type of bottle:** Burgundy  
**Production and bottle size:** 3,159 bot. 75 cl.  
**Bottling date:** March 2023  
  
**Ageing and barrel type:** 19 months in oak barrel and concrete

**Alcoholic volume:** 13.84%  
**pH:** 3.26  
**SO<sub>2</sub> Free/Total:** 20/134  
**Total acidity:** 5.38  
**Volatile acidity:** 0.44  
**Suitable for vegans**



#### The vineyard

Contino Rosado is made with Graciano grapes from our San Gregorio plot vines, a unique vineyard which produces grapes with great structure and acidity, excellent for this wine.

The Garnacha grapes come from old vines in the plot Viña La Encina, giving us freshness and fruity aromas.

The Mazuelo grapes come from Don Vicente, providing freshness, and ageing.

#### Winemaking

Manual harvest in 500 kg racks. of our Graciano, Garnacha and Mazuelo grapes. Each variety is vinified separately, carrying out the fermentation in separate oak vats where alcoholic fermentation takes place.

After being vatted in their respective wooden vats, and with different maceration times (12 hours for Graciano, 16 hours for Garnacha and 12 hours for Mazuelo), they are bled into stainless steel micro-tanks where alcoholic fermentation takes place at a controlled temperature of 16-18°C for 10 days, with the aim of preserving their organoleptic potential to the maximum.

Once fermentation is finished, all the tanks are blended to obtain a special rosé wine. After the blend, the wine is aged in large barrels (500 litres) and in concrete tanks to preserve its freshness.

#### Vintage / Harvest description

The 2021 harvest was marked by inclement weather during the month of June. A hailstorm on June 14th, resulted in decrease in production, due to the phenological state in which our vines were at that time. June was a month of intense rainfall, reaching reserves of 120 liters of water in one month.

The harvest date of this rosé is conceived to be able to produce a fresh rosé, with structure and ageing capacity.

#### Tasting notes

Contino Rosé 2021 is an elegant, ruby-coloured wine with a golden rim. Its aroma is reminiscent of red fruit, as well as hints of rosemary and smoke. A unique rosé capable of pairing with a wide range of food. Graciano and Mazuelo varieties give it liveliness and freshness on the palate, while the Garnacha and oak give it cassis and spice flavours, resulting in an extraordinary complexity for a rosé.