

Contino Garnacha 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:** 100% Garnacha
- **Type of bottle:** Burgundy
- **Bottle size:** 75 cl.
- **Bottling date:** February 2020
- **Aging and type of barrel:** 10 months in oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.39
- **Total acidity:** 6.52
- **SO₂ Free/Total:** 32/105
- **pH:** 3.38
- **Total Polyphenols Index:** 56
- **Suitable for vegans**

The vineyard

The grapes for Contino Garnacha come from the old plots of Pajera, which has calcareous soils and was planted in 1980; Central, planted in 1950 on alluvial and sandy soils; and Lentisco, which is stony and was planted in 1940.

Winemaking

The Garnacha was hand harvested on the 14th September, with selection of the grapes taking place both in the field and on a sorting table once in the winery. The grapes were placed into a French oak vat to allow a pre-fermentation cold soak and until fermentation began spontaneously. This finished eight days later and the wine was then left in contact with the skins for a further 15 days. The wine was subsequently racked to a 2000 litre Stockinger fudre and to twelve 500 litre barrels. Finally, it was aged and allowed to refine in a concrete vat for five months.

Vintage / Harvest description

2018 was a year marked by the rainfalls, 200(l/m²), more than in previous years, despite of the intense rain storms, winds and hail storms, the quality of the grapes wasn't affected.

Temperatures during the vegetative cycle show that it was a cold winter, typical of this area and a mild summer.

Budbreak began between the 2nd and the 9th May, flowering on the 20th May and fruit set between 6th and 20th June.

The beginning of the harvest was 17th September, firstly with the white varieties and ended 16th October with the red grapes.

This harvest season can be described as a difficult harvest in terms of the adverse weather conditions but in terms of quality and quantity it was a very good harvest.

Tasting notes

Contino Garnacha is an aromatic and very fruity wine with delicate notes of low woodland, balsamic herbs and lilac candy.

The palate is deep, mineral tannins and very well integrated, which make it an elegant wine, while captivating and somewhat saline.

With excellent acidity, silky.

