



SINGLE VINEYARD

Contino Reserva 2014

- 93 Peñín Guide points
- 94 Gourmets Guide points
- 95 Tim Atkin points

Viñedos del Contino was created by Cvne and the family owners of the state in 1973, establishing the “château” concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home inside a bend in the Ebro river. Its wines are made exclusively from the stocks planted on its 63 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine making region.

Name of Wine: CONTINO RESERVA
Type of Wine: Red Wine
Region of Production: Rioja Alavesa
Year: 2014
Vintage Rating: Good
Grape Varieties: 85% Tempranillo
10% Graciano, 5% Mazuelo y
Garnacha

Bottle Type: Bordeaux
Case / Bottle Size: Case of 6 bottles of 75 cl
Production: 287,364 ¾ and 1,499 Magnum
Bottling date: June/July 2017
Date of market release: 2018

Alcoholic Volume: 13,95 % Vol.
Total Acidity: 5,70 gr/l
pH: 3,30
Volatile Acidity: 0,59
SO2 Free / Total: 24/98
Color intensity: 10,25
IPT: 55,2
Sugar: 2,4 gr/l.

WINEMAKING

Wine produced from well-selected grapes, in perfect ripeness and manually harvested from our own vineyards around the plot Finca de San Rafael. Grapes that after destemming fermented in stainless steel tanks of 12,000 liters at 28-30°C and after a maceration of 15 to 20 days they made the malolactic fermentation that refines the wine leaving it in its adequate acidity. The wine is placed in barrels already used of 40% American oak and 60% French where it will remain two years and two more years in bottle aging in the cellars until it is released to the market.

VINTAGE / HARVEST DESCRIPTION

It is a year with little rainfall during the whole vegetative cycle but well distributed in the critical phases of the crop with total rainfall of 368 l/m² within the average of the last four years. Autumn and winter of mild temperatures, not very severe frost in January and February and warm Spring and Summer. The sprouting has been early, beginning on March 20th, flowering on May 29th, beginning of the set on June 3rd and veraison on July 17th in the earliest and least productive plots of Tempranillo, San Gregorio Grande, Bartolo and Lentisco. A healthy harvest which starts on September 18th. 453,005 kilos of red grape and 12,850 kilos of white grape are made in Contino. Finishing right at the beginning of the autumn rains on October 14th with some botrytis foci in the last two days.





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