

FUNDADA EN 1879



Grapes

90% Viura

10% Garnacha Blanca

Region/Appellation

Rioja

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.2

Total Acidity

5.55 g/l

Drinking Window

2023 - 2026

Tasting Guide



Tasting note printed

26/04/2024

Contino Blanco 2019

Winemaker Notes

Golden yellow in colour, clean and bright. This is a supremely elegant, complex white that has enticing floral, citrus and toasted nut aromas. Very good acidity and a delicate mouth feel. Fruity finish with persistent freshness.

Vineyard

With foundations dating from the 16th Century, this 62 hectare estate is located in a bend in the River Ebro. Here, a particular microclimate gives a special character to the wine. In 1973, Contino established the concept of the 'Bordeaux Chateau' in Rioja, creating the first single estate Rioja. The age of the three plots that make up the Contino Blanco vary between 40 to 60 years. The White Grenache comes from the calcareous clay San Gregorio Encina plot planted in 1980. The Malvasia comes from the alluvial stony and sandy Las Anchas plot planted 84 years ago.

Winemaking

Cold maceration before alcoholic fermentation that takes place at low temperatures in stainless steel small tanks. When little sugar remains, the must is then raked into new 350L and 500L French oak barrels, where the alcoholic fermentation ends. 90% of the oak barrels are new and 10% are used once before. 7% of the wine stays in acacia barrels, 8% in the concrete Nomblot Egg, 80% in oak barrels and 5% in stainless steel tanks. The wine is aged on its lees, removed every two weeks. After an eight-month period of barrel ageing, the wine was placed in bottle.

Vintage

2019 has been a year marked by low rainfall, slightly below average. At the end of May there was rainfall that hindered fruit set in some varieties that were in full bloom. This, together with the plant's water stress, produced loose clusters and small berries. Temperatures throughout the growing season reflected the fact that winter was not very cold, but the summer was characterised by heat waves. It is expected to be a great vintage in terms of quality.

Food match

Grilled and Roasted White Meats

Try with grilled sea bass or sardines

