

FUNDADA EN 1879



#### Grapes

100% Garnacha

#### Region/Appellation

Rioja

#### Alcohol by volume

14.00%

#### Residual Sugar

2 g/l

#### pH

3.33

#### Total Acidity

6.22 g/l

#### Drinking Window

2023 - 2028

#### Tasting Guide



Light Medium Full

#### Tasting note printed

26/04/2024

# Contino Garnacha 2018

## Winemaker 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.

## Vineyard

Manual harvest from Pajera, Central and Lentisco plots with vines ranging from 30 to 70 years old.

## Winemaking

Our Garnacha grapes were hand harvested on the 11th October, with selection taking place both in the vineyard and again later on a selection table in the winery. A pre-fermentation cold soak took place in large format French oak vessels until fermentation began spontaneously, this taking ten days to complete. The wine remained in the vat for six months following which it was racked to barrels of 225 litres of second use, where it still remains.

## Vintage

2018 was a year marked by the rainfalls, 200(l/m2) more than in previous years, despite 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 difficulty harvest in terms of the adverse weather conditions but in terms of quality and quantity it was a very good harvest.

## Food match

Grilled and Roasted Red Meats

Perfect with steak

