

FUNDADA EN 1879



Grapes

100% Graciano

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.34

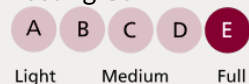
Total Acidity

6.72 g/l

Drinking Window

2023 - 2036

Tasting Guide



Tasting note printed

23/04/2024

Contino Graciano 2016

Winemaker Notes

Intense and bright cherry red colour. The nose is fruity with spicy aromas perfectly balanced with hints of oak. The palate is refreshing with a powerful mouthfeel, high acidity and long and velvety tannins

Vineyard

The grapes came from San Gregorio Grande plot: 3.7 ha planted in 1970 and 1989 (two areas).

Winemaking

Alcoholic fermentation took place in 100 hectolitre French oak vats at a controlled temperature of 28 to 30 degrees for 8 days. After maceration of another 7 days, malolactic fermentation took place in new French oak barrels and ageing remained in 100% new French (90%) and Hungarian (10%) oak barrels. After 15 months the wine was bottled and cellared for a year before being released.

Vintage

This vintage has been characterised by the high summer temperatures and a temperate winter with scarce rainfall. During the summer, temperatures were very high, 37.9 °C max, with a total absence of rainfall. 428,9 l/m2 were registered along the year and the average temperature was 13.9 °C. Regarding phenology, it was exceptional along the growing season, the beginning of the sprouting was the 15th March and the beginning of the ripening the 25th May. 2016 was marked by the good sanitary status of the vineyards in which the lack of rain brought a great balance of the season and an excellent phenological maturity. Nice vintage in terms of quality and quantity.

Food match

Grilled and Roasted Red Meats

Enjoy this grape with hearty stews and chorizo dishes

