

FUNDADA EN 1879



Grapes

100% Graciano

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

2.4 g/l

pH

3.31

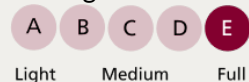
Total Acidity

6.37 g/l

Drinking Window

2023 - 2027

Tasting Guide



Light Medium Full

Tasting note printed

18/04/2024

Contino Graciano 2017

Winemaker Notes

Intense and bright cherry red colour. Explosive in nose with fruity and spicy aromas perfectly balanced with the toasts of the wooden tanks. Inside the mouth, the entrance is refreshing with a strong body, 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

The year began with warmer temperatures than usual, which brought forward the growing season, including bud burst. The new growth then succumbed heavily to the severe frost at the end of April, reducing even further a yield which had already been diminished by drought. At the end of July, isolated storms helped to restore vegetative balance in the vines, so raising hopes for improved production yields. Rioja Alta's usual continental climate with cool summer nights contributed to avoiding excessive ripening in the grapes and assisted in producing a high quality vintage.

Food match

Grilled and Roasted Red Meats

Enjoy this grape with hearty stews and chorizo dishes

