

FUNDADA EN 1879



Grapes

70% Tempranillo

15% Graciano

10% Mazuelo

5% Garnacha

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.5

Total Acidity

6.4 g/l

Drinking Window

2024 - 2034

Tasting Guide



Tasting note printed

20/04/2024

Contino Gran Reserva 2014

6x75cl

Winemaker Notes

Stylish, bright ruby red and very intense in colour. Highly aromatic on the nose with hints of red and black autumn fruit aromas along with some toasted and spicy notes of sweet bourbon character. Full and meaty in the palate with great depth and a fine, long, velvety and complex finish.

Vineyard

The selection from the best soils in the plots destined for the elaboration of Contino Reserva, production of Gran Reserva takes a step further in terms of acidity, concentration and ripeness. Notably the Tempranillo comes from stony soils close to the River Ebro, which facilitates slow ripening due to its humidity.

Winemaking

The grapes were harvested manually in 15kg boxes from our estate parcels in Finca San Rafael. The grapes were picked at perfect ripeness, then destemmed and fermented at a controlled temperature between 26° and 28° degrees in untreated concrete vats. Total maceration time was 15 to 20 days. Malolactic fermentation took place in the same concrete vats. After which the wine was racked to used 30% American and 70% French oak barrels. After three years in barrel, the wine was bottled and aged for another two years in our underground cellars.

Vintage

2014 is a year with scarce rainfall throughout the vegetative cycle, but well distributed in the critical phases of the growing season. Total rainfall of 368lt/m2, within the average of the last four years. Mild preceding autumn and winter. Frosty, not severe temperatures in January and February. Warm spring and summer. Early budding starting on March 30th, flowering on May 29th, the beginning of fruit set on June 3rd and July 17th the beginning of veraison in the earliest and least productive plots of Tempranillo, San Gregorio Grande. A healthy harvest starts on September 18th and finishes right at the beginning of the autumn rains on October 14th.

Food match

Grilled and Roasted Red Meats

Foie Gras, Rich Sauces



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brookenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com