

FUNDADA EN 1879



Grapes

85% Tempranillo

10% Graciano

5%: Garnacha, Mazuelo

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

2.5 g/l

pH

3.5

Total Acidity

5.8 g/l

Drinking Window

2024 - 2036

Tasting Guide



Light Medium Full

Tasting note printed

26/04/2024

Contino Reserva 2017 6x75cl

Winemaker Notes

Deep ruby red in colour, clear and bright. The nose is very expressive, with fruit expression and elegance standing out. Red fruits are well integrated with spicy notes adding to the finesse. On the palate, the wine is well balanced and with a very long finish.

Vineyard

From plots in Tempranillo, San Gregorio Grande, Bartolo and Lentisco.

Winemaking

The wine was made from perfectly ripe, hand-selected and harvested grapes from our own vineyards around Finca de San Rafael. The grapes were destemmed and then fermented in 12,000 litre stainless steel tanks at 28-30°C. After a post fermentative maceration of 15 to 20 days, malolactic fermentation was completed. The wine was then racked to previously used barrels (40% American oak and 60% French) where it remained for two years. It was then bottled and aged for a further year in our underground cellars until being released to the market.

Food match

Grilled and Roasted Red Meats

Roast suckling pig



HATCH MANSFIELD

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