

FUNDADA EN 1879



#### Grapes

85% Tempranillo

10% Graciano

5%: Garnacha, Mazuelo

#### Region/Appellation

Rioja

#### Alcohol by volume

14.00%

#### Residual Sugar

less than 2 g/l

#### pH

3.48

#### Total Acidity

5.5 g/l

#### Drinking Window

2024 - 2028

#### Tasting Guide



Light Medium Full

#### Tasting note printed

07/05/2024

# Contino Reserva 2018 6x75cl

## Winemaker Notes

De-stemming was followed by a pre-fermentation cold soak of 24-48 hours. Alcoholic fermentation began spontaneously in the 12,000 litre stainless steel vats at a temperature of 26-28°C. There followed a post-fermentation maceration with pumping over until racking. Malolactic fermentation also occurred spontaneously. The wine was then aged for two years in oak barrels of which 20% were American and 80% French, and following which the wine completed its ageing in bottle in the cellars of the winery until its release.

## Vineyard

Grapes are carefully handpicked from our best "microplots" on the estate. There are notable differences between the plots, not in terms of aspect but in the characteristics of their soils. We are constantly searching for the perfect connection between them in the privileged setting of Viñedos del Contino.

## 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.

## Vintage

2018 was a year marked by the rainfalls, 200(l/m2), more than in previous years, despite of 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. The rigorous monitoring of this variety was very important in order to harvest it at its optimum moment, which took place on October 9th. This harvest season can be described as a difficult 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

Roast suckling pig



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