

FUNDADA EN 1879



Grapes

90% Tempranillo

10% Graciano

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

1.90 g/l

pH

3.49

Total Acidity

6.10 g/l

Drinking Window

2023 - 2030

Tasting Guide



Light Medium Full

Tasting note printed

25/04/2024

Contino Viña del Olivo 2011

3 x Magnums

Winemaker Notes

The wine is full bodied, complex and elegant with well-integrated oak and fine grained tannins. Rich ripe black fruits and a long finish.

Vineyard

All Contino wines are made from grapes exclusively grown on the 62 hectare estate located in Laserna, near the town of Laguardia in the Rioja Alavesa wine making region. This was the first single estate concept in the Rioja region and was established in 1973.

Winemaking

Grapes were hand harvested and carefully selected from our plot Vina del Olivo (surrounding a 1000 year old olive tree), that were put into 20kg baskets before being transported to the winery to be fermented in our 100HL French oak winemaking vats at 28-30°C for 10 days. Malolactic fermentation took place in new French oak barrels, and for the barrel ageing we put the wine in French, American and Hungarian oak casks successively for 17 months. Finally, the wine was aged in bottle for over a year before release.

Vintage

The annual cycle started with a mild but rather dry winter (50-100 litres per square metre less than the average for the previous year). This was followed by warm, dry weather in March and the first half of April. Welcome rain arrived in late April and May and this, combined with the warm temperatures helped the vines develop and blossom.

Food match

Grilled and Roasted Red Meats

Game such as partridge or hare cooked in rich sauces, spicy heavily seasoned flavours e.g. chorizo

