

FUNDADA EN 1879



#### Grapes

90% Tempranillo

10% Graciano

#### Region/Appellation

Rioja

#### Alcohol by volume

14.00%

#### Residual Sugar

2 g/l

#### pH

3.43

#### Total Acidity

5.7 g/l

#### Drinking Window

2023 - 2025

#### Tasting Guide



#### Tasting note printed

26/04/2024

# Contino Viña del Olivo 2016

## 3 x Magnums

### Winemaker Notes

Great aromas of fruit with an elegant complexity and a great richness of tannins, highlighting the spicy hints in perfect balance with the fruity nuances. Touches of red fruit and balsamic notes like anise, mint or licorice. Great structure, rounded, with tannins of mature fruit and high quality barrels. It is a well balanced wine, powerful in mouth, complex and with good prospects of becoming a Great Wine.

### Vineyard

Hand in baskets of 20 kilos selecting the best bunches of grapes from our Vina del Olivo plot

### Winemaking

Fermentation takes place during 10 days at 28-30° C in our 100 hectoliter French oak vats. Malolactic fermentation in new French oak barrels. For the barrel ageing we put the wine in French, American and Hungarian oak casks successively for 17months. Finally, we left the wine to age in bottle for over a year.

### Vintage

2016 vintage has been characterized by the high summer temperatures and a winter with scarce rainfall.

### Food match

Grilled and Roasted Red Meats

Perfect with roast lamb dishes, or try with Spanish sausage and lamb empanadillas (pasties )

