

FUNDADA EN 1879



Grapes

85% Tempranillo

10% Graciano

5% Mazuelo

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.51

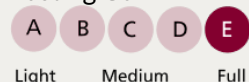
Total Acidity

5.6 g/l

Drinking Window

2024 - 2045

Tasting Guide



Light Medium Full

Tasting note printed

20/05/2024

Contino Viña del Olivo 2018

6x75cl

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 17 months. Finally, we left the wine to age in bottle for over a year.

Vintage

The 2018 harvest began at CVNE on the 19th September and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

Food match

Grilled and Roasted Red Meats

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



HATCH MANSFIELD

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

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