

FUNDADA EN 1879



#### Grapes

69% Tempranillo

23% Graciano

8% Mazuelo

#### Region/Appellation

Rioja

#### Alcohol by volume

14%

#### Residual Sugar

less than 2 g/l

#### pH

3.51

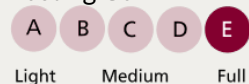
#### Total Acidity

5.17 g/l

#### Drinking Window

2025 - 2050

#### Tasting Guide



#### Tasting note printed

23/03/2025

# Contino Viña del Olivo 2020

## 6x75cl

### Winemaker Notes

On the nose, notes of ripe red fruit, noble woods and mineral memories. Great harmony in the mouth. On the palate it is powerful, with round and silky tannins, which reveal the extraordinary quality of the plot that gives this wine its name.

### Vineyard

Manual selection of the best bunches from our plot of El Olivo, one of the few calcareous clay estates in Contino, with a very high limestone content, a slope of 5 to 7% with southern exposure, dry land, no use of herbicides and organic fertilization. Planted in 1980.

### Winemaking

Spontaneous fermentation took place in 100 HI French oak vats at controlled temperature for 18 days. Malolactic fermentation takes place in a tank, and once finished, the wine is aging in French (80%) and American (20%) oak barrels (49% new barrels; 51% second-use barrels) during 17 months. After this, the wine is transferred to a wooden vat during 2 months, until is bottled.

### Vintage

The 2020 vintage was marked by an early harvest, affected by climate change. An early harvest, with an interesting ripening phase, marked by high yields in the vineyard. Marked by high rainfall, above average values. Prior to and during the harvest, there were episodes of rain. This resulted in a thickening of the berries and a consequent increase in the weight of the bunches. The vintage is characterized by moderate temperatures throughout the entire cycle. The harvest took place between September 2nd and October 8th. As for Viña del Olivo, the grapes reached their optimal level of ripeness on September 28th, obtaining perfectly healthy berries, of medium weight and a density with great aging potential.

### Food match

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

