



Grapes 80% Tempranillo 15% Graciano 5% Mazuelo

Region/Appellation Rioja

Alcohol by volume 14%

Residual Sugar less than 1 g/l

Hq 3.57

Total Acidity 5.3 g/l

Drinking Window 2025 - 2041

Tasting Guide









Light

Medium

Full

Tasting note printed 31/07/2025

Contino Viña del Olivo 2021 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.

Vinevard

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 2021 vintage for Viña del Olivo was marked by a Mediterranean character. An early harvest, with a very interesting ripening, gave rise to concentrations of berries and high acidities. This campaign is characterised by moderate temperatures throughout the entire cycle. As for Viña del Olivo, the grapes reached their optimal level of ripeness on September 26th, obtaining fresh black fruit, with body and acidity. In addition, extraordinary in terms of health.

Food match

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

