

FUNDADA EN 1879



#### Grapes

80% Tempranillo  
15% Graciano  
5% Mazuelo

#### Region/Appellation

Rioja

#### Alcohol by volume

14%

#### Residual Sugar

less than 1 g/l

#### pH

3.57

#### Total Acidity

5.3 g/l

#### Drinking Window

2025 - 2041

#### Tasting Guide



Tasting note printed  
16/01/2026

# 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.

## 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 Hl 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)

