



SINGLE VINEYARD

## Contino Reserva 2007

Viñedos del Contino was created by Cvne and the family owners of the state in 1973, establishing the "château" concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home inside a bend in the Ebro river. Its wines are made exclusively from the stocks planted on its 62 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine making region.

<b>Name of Wine:</b>	CONTINO
<b>Type of Wine:</b>	Red Reserva
<b>Region of Production:</b>	Rioja Alavesa
<b>Year:</b>	2007
<b>Vintage Rating:</b>	Very Good
<b>Grape Varieties:</b>	85% Tempranillo 10% Graciano, 5% Mazuelo and Grenacha
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size:</b>	C/6 – 75cl Magnum 1,5l
<b>Alcoholic Volume:</b>	14,05 % Vol.
<b>Total Acidity:</b>	5,5 gr/l
<b>pH:</b>	3,43
<b>Volatile Acidity:</b>	0.62 gr/l
<b>SO2 Free / Total:</b>	24/87 ppm of Sulfur
<b>IPT:</b>	54



### WINEMAKING

Manual harvest from a selection of our estate vineyards. After destemming, the grapes were fermented in 12,300 liters stainless steel tanks at a controlled temperature between 82 and 86 degrees Fahrenheit. Total maceration time was between 15 to 20 days. The wine was placed into a mix of used French and American oak. Racking was done every 6 months. After two years in barrel, the wine was bottled and spent another two years in our underground cellars.

### VINTAGE / HARVEST DESCRIPTION

Excellent harvest for Contino Estate

Abundant, evenly spread rainfall between the budding and the flowering with a warm dry summer until August, which was cooler than normal. At the final stage of ripening the weather was much less sunny and cooler than normal, causing the process to slow considerably. Grape picking started on September 20 and was completed on October 12. The crop was perfectly healthy with very small-sized berries, producing great concentration in the wines. This was an unusual but excellent vintage for Tempranillo at our estate.

### TASTING NOTES

Deep red garnet. Intense nose of red fruits, some smoke, gloves, medium to full body palate, fresh, with a spiced finish. Well balanced, fine, very fresh, juicy.



SINGLE VINEYARD

## Contino Reserva 2007

Viñedos del Contino was created by Cvne and the family owners of the state in 1973, establishing the "château" concept in the Rioja region. The estate embraces vineyards and wines, and is rooted in an ancestral home inside a bend in the Ebro river. Its wines are made exclusively from the stocks planted on its 62 hectares located in Laserna, near the town of Laguardia in the Rioja Alavesa wine making region.

<b>Name of Wine:</b>	CONTINO
<b>Type of Wine:</b>	Red Reserva
<b>Region of Production:</b>	Rioja Alavesa
<b>Year:</b>	2007
<b>Vintage Rating:</b>	Very Good
<b>Grape Varieties:</b>	85% Tempranillo 10% Graciano,5% Mazuelo and Grenacha
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size:</b>	C/6 – 75cl Magnum 1,5l
<b>Alcoholic Volume:</b>	14,05 % Vol.
<b>Total Acidity:</b>	5,5 gr/l
<b>pH:</b>	3,43
<b>Volatile Acidity:</b>	0.62 gr/l
<b>SO2 Free / Total:</b>	24/87 ppm of Sulfur
<b>IPT:</b>	54
:	



### WINEMAKING

Manual harvest from a selection of our estate vineyards. After destemming, the grapes were fermented in 12,300 liters stainless steel tanks at a controlled temperature between 82 and 86 degrees Fahrenheit. Total maceration time was between 15 to 20 days. The wine was placed into a mix of used French and American oak. Racking was done every 6 months. After two years in barrel, the wine was bottled and spent another two years in our underground cellars.

### VINTAGE / HARVEST DESCRIPTION

Excellent harvest for Contino Estate

Abundant, evenly spread rainfall between the budding and the flowering with a warm dry summer until August, which was cooler than normal. At the final stage of ripening the weather was much less sunny and cooler than normal, causing the process to slow considerably. Grape picking started on September 20 and was completed on October 12. The crop was perfectly healthy with very small-sized berries, producing great concentration in the wines. This was an unusual but excellent vintage for Tempranillo at our estate.

### TASTING NOTES

Deep red garnet. Intense nose of red fruits, some smoke, gloves, medium to full body palate, fresh, with a spiced finish. Well balanced, fine, very fresh, juicy.