



SINGLE VINEYARD

Contino Graciano 2012

Since 1994, Contino has made a pioneering effort to rescue the Graciano variety from oblivion in the Rioja region. Contino Graciano is a 100% monovarietal wine; with an intense, vivid color, deeply aromatic, imbued with the spirit of a wine of northern Spain, Atlantic in character, fresh and complex.

Name of Wine: CONTINO
Type of Wine: Graciano
Region of Production: Rioja
Year: 2012
Vintage Rating: Very good
Grape Varieties: 100% Graciano

Bottle Type: Bordeaux
Case / Bottle Size: C/6 – 75cl
Production: 3.711 bottles

Alcoholic Volume: 13,2% Vol
Total Acidity: 5,8 gr/l
pH: 3,88
Volatile Acidity: 0,68
SO2 Free / Total: 8/56 ppm
IPT: 63,1

WINEMAKING

Manual harvest on 21/09/12, in optimum ripeness conditions with a double picking, separating those bunches that didn't satisfy the required quality characteristics. The grapes came from San Gregorio Grande plot, 3.7 ha planted in 1979 and 1989 (two areas). Alcoholic fermentation took place in 100 hectoliters French oak vats at a controlled temperature of 28° to 30° C for 8 days, after maceration of another 7 days, malolactic fermentation took place in new french oak barrels and aging remained in 100% new french (90%) and 100% new hungarian (10%) oak. After 15 months, the wine was bottled for a year.

VINTAGE / HARVEST DESCRIPTION

Second consecutive year of drought which forced us to a higher grapes selection and to harvest before to avoid raisin and overripe.

TASTING NOTES

Red cherry color, clean and bright, with abundant and colored drops. Great fruity nose with predominance of berries, blackcurrant, blueberry and balsamic (like licorice), menthol, mediterranean aromatic herbs and aniseed. Wide and long in mouth with intense aftertaste where the fruits but also the minerality of this wine return.





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