



Contino Graciano 2006

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 GRACIANO
Type of Wine:	Single Variety
Region of Production:	Rioja Alavesa
Year:	2006
Vintage Rating:	Very Good
Grape Varieties:	100% Graciano

Bottle Type:	Bordeaux
Case / Bottle Size:	C/6 -75cl

Alcoholic Volume:	13,89 % Vol.
Total Acidity:	6.3 g/l in tartaric
pH:	3.27
Volatile Acidity:	0.65 g/l
SO2 Free / Total:	28/86 mg/l
IPT	64.4

WINEMAKING

Hand harvested in mid-September at optimum maturity. The vines were picked over twice, each time only the perfectly ripe bunches were collected. Fermentation took place in 100 hl. wooden vats between 28° and 30°C for 8 days, followed by slow static decantation. Ageing took place in French and Hungarian oak, for thirteen months, including the malolactic in new French oak casks, racked every two months. One year of bottle ageing. This single varietal is only produced in exceptional years.

VINTAGE / HARVEST DESCRIPTION

The first quarter of the year was very dry and the setting took place a week before normal. Steady and abundant rains during the following months allowed for a higher water reserve than in the previous year, what brought a better canopy development. On the other hand, there were some damages from hailstorms and fungi. The month of August and the first half of September were dry and sunny, what accelerated the ripening and led to a harvest that started in our vineyards in mid September and lasted till the end of October. The sanitary state was, in general, excellent.

TASTING NOTE

Ruby red with violet tinges, intense and very dense in colour. Exceptional and intense nose with red and black berries and some touches of cassis, autumn woodland, aniseed and tobacco. Full and lingering palate with good varietal acidity and soft tannins but still too young. Will show its best after 2010.





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