



## *Contino Viña del Olivo 2007*

To pay homage to an old olive tree surrounded by vines, we created Viña del Olivo, a modern yet fine and elegant wine. This is a complex product, deep cherry red in colour, and whose presence is the perfect expression of the fruit it is made from. The mouthfeel is full and creamy, supported by abundant but well matured tannins. Fine woods on the palate and an especially long, fresh and cedary finish.

<b>Name of Wine:</b>	CONTINO VIÑA DEL OLIVO
<b>Type of Wine:</b>	Red Generic
<b>Region of Production:</b>	Rioja Alavesa
<b>Year:</b>	2007
<b>Vintage Rating:</b>	Excellent
<b>Grape Varieties:</b>	88% Tempranillo 12% Graciano
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size:</b>	Case of 6 bottles of 75 cl Magnum 1.5l
<b>Alcoholic Volume:</b>	14.15 % Vol.
<b>Total Acidity:</b>	5.5 g/l in tartaric
<b>pH:</b>	3.60
<b>Volatile Acidity:</b>	0.51 gr/l
<b>SO2 Free:</b>	33/50 ppm
<b>IPT:</b>	64.5
<b>Colour Intensity:</b>	19.556

### **WINEMAKING**

Manual harvesting of the better bunches of grapes from our plot Viña del Olivo (situated around an old olive tree which is approximately 1000 years old), that were put into 20 kilo baskets to transport them to the winery to be fermented for 10 days at 28-30°C in our 100 hectolitre French oak winemaking vats. Malolactic fermentation took place in new French oak barrels, and for the barrel ageing we put the wine in French, American and Hungarian oak casks successively along 17 months. Finally, we left the wine to age in bottle for over a year.

### **VINTAGE / HARVEST DESCRIPTION**

Excellent in Contino Estate.

The winter was rather mild, yet abundant in rain and snow, and was followed by a very mild and rainy spring. This favoured a good canopy development, but also some mildew outbreaks, that healed completely thanks to the dry conditions of the following months. By mid August the vineyards showed 7 to 10 days of delay in their evolution compared to previous years. This delay led to a very long harvest in our vineyards, that took place from the end of September until early November. The sanitary state of the grapes was very good and the yields were lower than in previous years.





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