



Viñedos del Contino S.A.

TASTING NOTES

WINE: _____	CONTINO VIÑA del OLIVO
CATEGORY: _____	Generic
VINTAGE: _____	2000
BOTTLE TYPE/CAPACITY: _____	Bordeaux 75cl and Magnum
BOTTLING DATE _____	May 2002
RELEASE DATE _____	November 2003
PRODUCTION: _____	20.300 bottles and 500 Magnums
PRODUCTION AREA: _____	The Contino Estate Rioja Alavesa
GRAPE BLEND: _____	Tempranillo 90%, Graciano 10%

TECHNICAL DETAILS:

ALCOHOL: _____	13.5%
TOTAL ACIDITY: _____	5.5 g/l
pH: _____	3.5
Volatile acidity: _____	0.65 mg/l
SO₂ Free/Total: _____	30/80 mg/l

WINEMAKING: A manual selection of the best bunches from the area immediately surrounding our Olive Tree, which has an estimated age of 1.000 years. The grapes are carefully taken to the winery in small boxes, where they are set to ferment in stainless steel tanks at 30°C for around one week. The malolactic fermentation is done in new French oak barrels, and followed by maturation in a mixture of French, American and Hungarian oak for two years. The winery maturation cycle is completed by a full year in bottle before we release the wine.

THE VINTAGE: Classified by the Consejo Regulador as VERY GOOD (It was excellent at Contino), winter was very wet with unusually high temperatures until March. Spring was mild with some very strong winds and average rainfall. Summer was very dry and very bright (there were 1800 hours of sunshine in the year), and the harvest started on 11th. September with high temperature, no rain and extremely healthy grapes at Contino.

TASTING NOTE: Deep cherry, intense, and with a fine violet blue tint of youth. The nose is deep, and full of rich bramble and plum fruit, with complimentary balsamic aromas showing as menthol and liquorice, as well as hints of almonds. In the palate it is well structured with fine tannins combining with rich, deep complex fruit showing great ageing potential. The finish is elegant and complex with fine acidity balancing the deep complexity of fruit.