



Viñedos del Contino S.A.

TASTING NOTES

WINE: _____	CONTINO VIÑA del OLIVO
CATEGORY: _____	Generic
VINTAGE: _____	2003
BOTTLE TYPE/CAPACITY: _____	Bordeaux 75cl
BOTTLING DATE _____	April 2005
RELEASE DATE _____	April 2006
PRODUCTION AREA: _____	The Contino Estate Rioja Alavesa
GRAPE BLEND: _____	Tempranillo 80%, Graciano 20%
Vintage Calification: _____	Good

TECHNICAL DETAILS:

ALCOHOL: _____	14,35%
TOTAL ACIDITY: _____	5.6 g/l
pH: _____	3.40
Volatile acidity: _____	0.7 mg/l
SO ₂ Free/Total: _____	22

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:

The weather during the first part of the vegetative cycle of the vines in the Rioja D.O.C, delivered abundant rain and snow. This gave the vines plenty of humidity to cope with the early heat. The harvest came early with ripening starting round mid August and with healthy ripe bunches.

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.