



## Contino Reserva 2004

During its thirty years dedicated to producing wines, and even from its first vintage, harvested in 1974, Viñedos del Contino has been increasingly recognized as the result of a well suited and carefully crafted combination of vineyards, climate, soil and technique. This combination of elements endows our wines with a rich and unmistakable personality. They have won the esteem of wine specialists in Spain and internationally, who recognize the virtues of this unique wine.

### TECHNICAL INFORMATION

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| <b>D.O.Ca CLASSIFICATION:</b> | Excellent                                      |
| <b>GRAPE VARIETIES:</b>       | Tempranillo 85%, 5% Garnacha,<br>10 % Graciano |
| <b>ALCOHOL:</b>               | 14.5 %   |
| <b>TOTAL ACIDITY:</b>         | 5.9 ( gr./l in Tartaric)                       |
| <b>pH:</b>                    | 3.38   |
| <b>VOLATILE ACIDITY:</b>      | 0.69 (in gr./l)                                |
| <b>SO2 L/T:</b>               | 16/100 (in ppm of Sulfur)                      |

### PRODUCTION CHARACTERISTICS:

This wine is produced from selected plots of the Contino Estate. The grapes are de-stalked and fermented in 16,000 L stainless steel vats at a temperature of 30°C with a maceration time of 15-20 days prior to entering into the malolactic fermentation and transferred into a mixture of French and American oak barrels where the wine will rest for two years. Once the wine is bottled, it will rest for a further year in bottle prior to being released.

### VINTAGE INFORMATION:

A rainy winter with low temperatures delayed the spring blooming, followed by very dry and hot summer months, with some thunderstorms in August and some rain in early September that delayed maturation. Harvest started at the Contino estate on September 29th, with a good sanitary state. Double grape selection, both in the vineyards and at the winery, helped eliminate some of the botrytis, until the harvest ended on October 15th. The wines were very intense, with very ripe tannins and high alcohol degree (over 14%). A year later, they are full bodied wines, yet round and very complex. Vintage comparable to 2000 in our estate.

### TASTING NOTE:

Red ruby, clean with medium color intensity. Very fruity and intense nose with hints of strawberry, blueberry, vanilla and a balsamic finish. In the mouth it is round, velvety and mouthfilling. Drink from 2006 till 2011.

