



## Contino Viña del Olivo 2005

To pay homage to an old olive tree surrounded by vines, we created Viña del Olivo, a modern but fine, 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.

### TECHNICAL DATA:

<b>WINE</b>	Contino Viña del Olivo
<b>CATEGORY</b>	Generic
<b>BOTTLE TYPE/CAPACITY</b>	Bordeaux 75cl
<b>BOTTLING DATE</b>	June 2007
<b>RELEASE DATE</b>	February 2008
<b>PRODUCTION AREA</b>	The Contino Estate Rioja Alavesa
<b>GRAPE BLEND</b>	90 % Tempranillo, 10 % Graciano
<b>VINTAGE CLASIFICATION</b>	Excellent
<b>ALCOHOL</b>	13.55%
<b>TOTAL ACIDITY</b>	6.5 g/l
<b>pH:</b>	3.45
<b>Volatile acidity:</b>	0.35 mg/l
<b>SO2 Free/Total:</b>	30

### WINEMAKING:

Manual harvesting of the better bunches of grapes out of our plot Viña del Olivo (around an approximately 1000 year old olive tree), that were put in 20 kilo baskets to transport them into the winery to be fermented in our 100 hectolitre French oak winemaking vats at 28-30°C for 10 days. 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, the wine has stayed ageing in bottle for over a year

### THE VINTAGE:

A very dry year, but with a surprisingly mild summer in terms of temperature, which prevented too high alcohol contents and made harvests happen slightly ahead of Schedule (16th of September). Good harvest in terms of quantity and of quality, as grapes were of a fairly small diameter, deeply coloured and very fragrant.

### TASTING NOTE:

Still fairly young, intensely coloured getting closet o being black in the centre of the glass, and with purple and violet shades. Persistent and intense aromas with cedar, spices and toasty hints over a fresh background of blackberries and plums. Fresh and fruity to the palate with an aftertaste where violets and red fruits stand out, well balanced, elegant and with firm tannins.

