

# Contino Reserva Tinto

## THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja

**CEPAGE:** 85% Tempranillo, 10% Graciano, 5% Grenache

**WINEMAKING:** Cold fermented in stainless steel, with 15-20 days of maceration before barreling.

**AGING:** 2 years, 60% French and 40% American oak.

## THE STORY

At Viñedos del Contino tradition and innovation work together in perfect harmony. Perhaps the respect and care with which these wines are treated is why Contino is recognized since its first vintage in 1974, as the result of an ideal combination of vineyards, climate, soil, and technology. In short, a wine with great personality that has triumphed both in Spain and beyond. In its cellars, among La Rioja's oldest (dating back to the 16th century), the echoes of the most deeply-rooted winemaking tradition can be heard along with the sounds of the latest technology. Cvne has placed all of its experience at the service of a winery able to conserve the rustic local flavor in its architecture and look to the future with innovative facilities where modern wines with great personality are made.

## THE ADJECTIVES

**OVERALL:** Deep & Refined

**AROMAS / FLAVORS:** Black cherries, sweet dark berries, Cuban cigar wrapper, smoke, and cedar.

**MOUTHFEEL:** Full & Dense

## THE SELLING POINTS

Delicious today, and even better with age!

**AWARDS:** 94pts Robert Parker

