

Contino Graciano

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 100% Graciano

WINEMAKING: Hand-harvested and fermented in large French oak vats. Transferred to new French oak barrels for maloactic fermentation.



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: Elegant & Balanced

AROMAS / FLAVORS: Dark berries, spice, and wet earth.

MOUThFEEL: Round & Soft

THE SELLING POINTS

PAIRINGS: Pair with beef or lamb.

