



C.V.N.E. Contino Rioja Reserva 2016



“ The renewed classical red 2016 Reserva was produced as a blend of 85% Tempranillo, 10% Graciano and 5% Mazuelo. It fermented in small stainless steel and concrete vats and matured in 225-liter French (80%) and American (20%) oak barrels for 18 months. It has a very expressive nose, open, aromatic and showy, a little Rhône-ish. 2016 was a cooler year and they had a long harvest, and it seems like the fruit ripened thoroughly without excess. It's a natural continuation of the 2015, when the wine already had more freshness and better integrated oak. It has a full body and some dusty tannins, finishing dry and tasty. It's ready to drink. There were 281,389 bottles and 3,000 magnums produced. It was bottled in May 2019.

- Luis Gutiérrez, October 2020



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