



C.V.N.E. Contino Rioja Gran Reserva 2018



95 POINTS

“ The 2018 Gran Reserva comes from a rainier year at Contino, a challenging vintage that gave them a lot of work but with good results and healthy grapes. This was produced with a blend of 82% Tempranillo, 10% Graciano, 5% Mazuelo and 3% Garnacha selected by their ripeness, acidity and concentration. It fermented in concrete with indigenous yeasts and matured in 225-liter French oak barrels for two years. They aim for a renewed classical style. The parameters are 13.94% alcohol, a pH of 3.38 and 5.7 grams of acidity, a fresher wine reflecting a cooler year. There is more depth of fruit, more acidity and more complexity, while keeping the classical profile and with effect of the long élevage; it is spicy and developed, with a polished palate and a dry, chalky finish. 30,600 bottles and some larger formats produced. It was bottled in July 2021. ”

- Luis Gutiérrez, February 2024



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