

CONTINO

2018

CONTINO 'RESERVA' RIOJA ALAVESA TINTO

RIOJA ALAVESA • RIOJA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Contino, the first Rioja chateau 1973, impelled by CVNE and the owners of the 62-hectare property located in the Rioja Alavesa.

Wine Making

De-stemming was followed by pre-fermentation cold soak for 24-48 hours. Alcoholic fermentation began spontaneously in the 12,000 litre stainless steel vats.

Food Suggestions

Pairs well with beef, lamb, veal, and poultry based dishes.

TASTING NOTES

Ruby red color wine. In nose, intense ripe plum, sweet and fresh aromas, mint and licorice. In mouth, it is gourmand and fruity. The alcoholic strength is well balanced with its freshness and length.

Tempranillo, Graciano, Mazuelo, & Garnacha grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.5
- Class: Red

CVNE.COM/EN/WINERIES/VINEDOS-DEL-CONTINO/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

