

CONTINO CONTINO GRAN RESERVA RIOJA

RIOJA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

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

Wine Making

The malolactic fermentation takes place in concrete vats. The wine is then transferred to French oak barrels for the aging process for 24 months.

Food Suggestions

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

TASTING NOTES

On the nose, its fruity power is nicely accompanied by floral and herbal nuances. The palate is powerful but elegant, with a broad and silky finish. Undoubtedly a great red wine from Rioja with excellent aging potential.

Tempranillo, Graciano, Grenache, & Viura grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Vegan
- ABV%: 13.5
- Class: Red

REVIEWS

Robert Parker's Wine Advocate | 94

James Suckling | 94

[CVNE.COM/EN/WINERIES/VINEDOS-DEL-CONTINO/](https://www.cvne.com/en/wineries/vinedos-del-contino/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

