Contino Blanco

The Facts

COUNTRY: Spain
REGION: Rioja
APPELLATION: Rioja
CEPAGE: 90% Viura, 10% Grenache Blanc
WINEMAKING: Whole bunches/ destemmed/20 days alcoholic ferm/aging in concrete and third use oak for 13 months
AGING: In concrete and third use oak for 13 months

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: Complex & Structured
AROMAS / FLAVORS: floral notes and hints of citrus and stone fruit.
MOUTHFEEL: fresh, unctuous, with excellent acidity

The Selling Points

White Rioja. Single Vineyard. Great aging potential
SUSTAINABILITY: Vegan
PAIRINGS: Roast meats, paella, tortilla Espanola

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