



**D.O.C. Overview :**

**Under Vine :** 63,137 ha (156,014 ac)

**Vineyard Elevation Range :** 350-650 m  
(1,148-2,132 ft)

**Climate :** Diverse microclimates with Atlantic, Continental and Mediterranean influences

**Soil Types :** Calcareous clay

**Primary Red :** Tempranillo, Garnacha Tina, Mazuelo, Graciano

**Primary White :** Macabeo, Malvasía, Garnacha Blanca

# BODEGA CONTADOR



ORIGIN	D.O.C. Rioja San Vicente de La Sonsierra
DESIGNATION	COLECCIÓN No 1
ALCOHOL	14.3%
VARIETY	100% Tempranillo
VINEYARD	La Viña de Andrés (non-irrigated, bush-pruned)  Colección No 1 comes from La Viña de Andrés, planted in the La Liende district in 1985. Grafted the following year at the hand of Don Andrés, with the Tempranillo variety sourced from an exhaustive stock of family vines.
ABOUT	This collection springs from respect for the land and its tradition, advocating the importance of classic viticulture practices and minimal yields.  This wine represents the marked character and pure essence of Tempranillo. With the contribution of the gravel soil and meticulous cellar work, they have achieved a wine with great tannin potential in unison with its greatest virtue: volume.
PROCESS	Destemmed and fermented in oak vats. The wine is aged for 18 months in 100% new French oak barrels before being bottled unfiltered and unfiltered.
TASTING	Intense purple garnet tone with great density. On the nose its deep with notes of very ripe dark fruit and mineral. Full-bodied, with abundant fine-grained, chalky tannins and a long, supple finish.