



# BODEGA CONTADOR



ORIGIN	D.O.C. Rioja San Vicente de La Sonsierra
DESIGNATION	COLECCIÓN No 2
VARIETY	76% Tempranillo, 11% Garnacha, 8% Graciano and 5% Mazuelo
ALCOHOL	14.7%
VINEYARD	Viña La Canoca (non-irrigated, bush-pruned)
ABOUT	<p>The four red Rioja grapes (Tempranillo, Garnacha, Graciano and Mazuelo) that form this collection have an average vine age of 50 years.</p> <p>The vines are situated in a special location; while in a higher part of San Vicente de la Sonsierra, the site receives protection from the wind which allows for good ripening.</p> <p>This wine is all about tradition: low yields, high concentration, balanced ripening and very long cask-ageing.</p>
PROCESS	Destemmed and fermented in oak vats. The wine is aged for 30 months in 100% French oak barrels before being bottled unfiltered. Matures for an additional 36 months in bottle before release.
TASTING	Ruby red in color with a nose of elegant ripe fruit and toast. The palate is long, and persistent; ideal to accompany roasted meats, Iberian sausages, and risottos.

#### 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