



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 3

VARIETY

100% Tempranillo

ALCOHOL

14.9%

VINEYARD

Viña La Bombón (non-irrigated, bush-pruned)

ABOUT

At the heart of COLECCIÓN No 3 is the chocolate-color, mineral-rich limestone soil these old Tempranillo vines are planted in.

Señor Andres tilled this vineyard with mules when he was young before deciding to one day buy it for himself. The high elevation site stretches from El Bombón to the foothills of the sierra and produces uniquely special wines year after year.

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

Dark cherry-chocolate color. The nose is elegant and rich in nuance. The palate shows great balance, elegant tannins, and a long finish. Its a good accompaniment to roasted meats, traditional Castilian dishes, Serrano ham, and cured cheeses.