



# BODEGA CONTADOR



## ORIGIN

D.O.C. Rioja  
San Vicente de La Sonsierra

## DESIGNATION

COLECCIÓN No 4

## VARIETY

100% Garnacha

## ALCOHOL

14.9%

## VINEYARD

La Dehesa de Pangua (non-irrigated, bush-pruned)

## ABOUT

Well-established in sandy soil, this vineyard was planted in the highest part of San Vicente de la Sonsierra with ungrafted Garnacha over 120 years ago. This incredibly old vineyard presents unique challenges. Achieving a Garnacha with so much concentration and freshness at an elevation of nearly 2,500 feet is no small feat.

## PROCESS

Fermented in small oak vats with indigenous yeasts and matured in new French oak barrels for 18 months. As with many of the Romeo's wines, the fruit is so intense that the 100% new oak regime integrates seamlessly.

## TASTING

Balanced integration of wood respects the purity of the fruit. The bouquet is rich with blueberry, spice, and earth. The finish delivers a litany of complex notes, including graphite, smoke, tobacco and roasted coffee.

### 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