



BODEGA CONTADOR



ORIGIN

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

DESIGNATION

2016 Contador

VARIETY

100% Tempranillo from 20 different plots to maximize diversity of elevation, aspect, clone, microclimate, and soil.

ALCOHOL

15%

VINEYARDS

El Bardallo, El Bombón, El Cerezo, La Rad, El Sauco, La Tejera, San Juan, Sisabal, Quintanilla, Vizcarral, La Isla, El Bosque, Paulejas, Revilla, La Nava, La Canoca, Los Corrales, Valseca and San Pelayo.

PROCESS

From the calcareous clay-based vineyards located in the municipalities of San Vicente de la Sonsierra, Briones, Ábalos and Labastida in Rioja Alta. Contador is sourced from plots averaging a yield of just 2.6 lbs per vine. The grapes are cold-macerated (free-run juice on skins) for three days and then barrel-fermented in a mix of large volume oak barrels and then aged eighteen months in 100% new French oak. Bottled unfiltered and unfiltered.

98 points, Robert Parker The Wine Advocate

TASTING

A powerful wine with complex herbal aromatics of thyme, rosemary, lavender and fennel. Full-bodied with profoundly concentrated black fruits on the palate. Contador illustrates Benjamin's philosophy of "Lento y Fuerte": measured and forceful.

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