



BODEGA CONTADOR



ORIGIN

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

DESIGNATION

2019 La Cueva del Contador

VARIETY

91% Tempranillo, 9% Garnacha

ALCOHOL

15.5%

VINEYARDS

Named after the centuries-old caves or “cuevas” carved out of the hillside below the castle of San Vicente in Sonsierra north of the Ebro. The fruit is sourced from eight different, low-yielding plots.

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 2.65 lbs per vine. The grapes are cold-macerated (free-run juice on skins) for three days and prior to fermentation. Aged nineteen months in 100% new French oak. Bottled unfiltered and unfiltered.

95 points, Robert Parker The Wine Advocate

TASTING

The palate offers flavors of blackberry coulis, Damson plums, Rosemary and well-integrated tannins; this wine is well balanced and youthful with a long powerful finish. Both red and black fruit are pronounced in the nose, but there are also mineral and herbal notes of gravel and lavender.

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