

Varietal Wine

Contenda Shiraz

Using our generations of careful wine making, we have created a Spanish wine full of ripe damson flavour and a silky texture from the international grape variety, Shiraz.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Shiraz**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 15-17°C**

Tasting Notes

With a deep purple colour this wine has lots of fruity aromas, while ripe plum and damson fruit flavours combine on the palate for a smooth and gently spiced finish.

Food Pairing

Enjoy with bangers and mash.

Technical Information

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that usually takes from 3 to 4 days. Fermentation takes place under controlled temperature in stainless steel tanks that never rise above 25°C.



Varietal Wine

Contenda Cabernet Sauvignon

The grapes are grown in old, low growing vineyards of 6 000 ha and we have refined this wine to express the rich fruit intensity of blackcurrants, with a smooth velvety texture through generations of careful winemaking.

Region

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VARIETY	STYLE
Cabernet Sauvignon	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12,5%	**Between 15-17°C**

Tasting Notes

Intense dark red in colour with black fruit aromas. The palate is fruity with rich blackcurrant flavours and subtle spices. This elegant and full bodied wine has good tannin structure and a long balanced finish.

Food Pairing

Enjoy with roasts or a grilled steak.

Technical Information

Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that usually lasts for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 24°C.



Varietal Wine

Contenda Chardonnay

Through generations of careful wine making we have applied our expertise to refine the expression of this international grape to exhibit the lively fruity intensity of fresh apples and honeydew melons rounded by its underlying richness.

Region

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VARIETY	STYLE
Chardonnay	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12%	**Between 8-10°C**

Tasting Notes

Lovely lemon yellow appearance. Fresh and zesty aromas. A palate full of citrus fruits and honeydew melon from the underlying richness and intensity of this classic grape variety.

Food Pairing

Enjoy chilled with roast chicken.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration of around 6 hours. Fermentation takes place at 14-16ºC in stainless steel tanks for up to 12-15 days. It is followed by a short ageing period on lees to produce an elegant, fresh and fruity wine.



Varietal Wine

Contenda Sauvignon Blanc

The Sauvignon Blanc vineyards are growing in importance as the Spanish offer of varietal wines grows in number and volume. Spanish varietal wines are already a great promise to the world.

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VARIETY **Sauvignon Blanc**	STYLE **Still wine.**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Serve cold (8-10º C).**

Tasting Notes

Pale lemon yellow with intense aromas of citrus, grapefruit and tropical pineapple. Crisp and fresh with an elegant finish.

Food Pairing

Particularly ideal for any fish or seafood, pasta or rice salads.

Technical Information

Selected grapes are harvested at night or early morning. It is then left to macerate with skin for 6-8 hours below 8°C to get the maximum aromatic character from the Sauvignon Blanc grapes. Then, fermentation takes place at 16°C for 10 days.



Varietal Wine

Contenda Grenache Rosé

Generations of conscientious wine making have refined this wine to express the vibrant red berries and crispy summer fruit flavours of this traditional grape variety.

Region

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VARIETY **Grenache**	STYLE **Still wine**
ALCOHOL GRADUATION **11,5%**	SERVING TEMPERATURE **Between 8-10°C**

Tasting Notes

Vibrant pink with aromas of summer fruits. This delicious rosé carries lively refreshing strawberry flavours and delicate red berry notes.

Food Pairing

A perfect wine for BBQs – salads, chicken, seafood and fish dishes.

Technical Information

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. The traditional rosé methods are employed to ensure the wine acquires its characteristic shade. The wine undergoes a short period of cold maceration of around 8 to 10 hours. Fermentation takes place at 16-18 º C for 10-12 days, resulting in a light, clean and fruity wine.