

Bodega Contador

The Bodega Contador La Cueva del Contador is a powerful and elegant Rioja red , showcasing the meticulous craftsmanship of Benjamin Romeo with its deep fruit flavors and refined structure.

La Cueva del Contador 2020

Rioja, Spain



Alcohol :14,50 %

Composition: 100% Tempranillo

Region and Vineyards

Bodega Contador is located in Rioja, one of Spain's most prestigious wine regions. The history of Bodega Contador began in **1995** when Benjamin Romeo, a passionate enologist and viticulturist, acquired a centuries-old cave carved into the rock beneath the Castle of San Vicente de la Sonsierra. In **1996**, he produced the first vintage of "La Cueva del Contador" and began purchasing vineyards to realize his dream of becoming a renowned winemaker. Over the years, he expanded his operations, focusing on small -scale vinifications and acquiring top-quality vineyards.

The **La Cueva del Contador 2020** is crafted from grapes sourced from several exceptional sites:

- **La Liende Parcel**: More than half of the grapes come from this plot located in a meander of the Ebro River at **450 meters** above sea level. The vines here are **45 years old**.
- **High-altitude Sites**: One-third of the grapes are from cooler sites between **580 and 600 meters** above sea level.
- **Terraced Slopes**: The remaining grapes are harvested from terraced slopes in the San Vicente de la Sonsierra area.

These diverse terroirs contribute to the complexity and depth of the wine, combining the richness of lower altitude fruit with the freshness and structure provided by higher elevation sites.

Winemaking

The **Bodega Contador La Cueva del Contador** is made from **100% Tempranillo**. The winemaking process involves meticulous hand harvesting and careful selection of the grapes. Fermentation occurs at controlled temperatures in open wooden vats, followed by malolactic fermentation. The wine is then aged for **19 months** in new French oak barrels, which imparts additional complexity and refinement to the final product.

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Tasting Notes

- **Color:** Brilliant with a very high layer, showcasing a deep red-purple hue.
- **Aroma:** The nose is profound and voluminous, dominated by red and black fruits with hints of spices, minerals, and balsamic herbs. The oak is present but well-integrated, adding toasted notes.
- **Palate:** On the palate, the wine is powerful and balanced, with a harmonious blend of maturity and freshness. It has a very long and fresh finish, characterized by elegance and finesse, promising a long aging potential.

Did you know?

The history of Bodega Contador is marked by the relentless pursuit of quality by Benjamin Romeo, who has been dedicated to producing exceptional wines since acquiring the ancient cave in **1995**. The name "La Cueva del Contador" reflects the unique origin of the winery, starting from this historic cave.

Wine Pairing Ideas

- **Grilled Red Meats:** The robust flavors and tannic structure of the wine complement the rich, charred notes of grilled red meats.
- **Roast Game Birds:** The wine's complexity and depth enhance the savory and earthy flavors of roast game birds.
- **Mature Cheeses:** The balanced acidity and fruitiness of the wine pair well with the intense flavors of mature cheeses.
- **Charcuterie:** The wine's bold profile complements the diverse textures and flavors of cured meats.



Robert Parker (RP) : 95 Points (2020)

Many 2021s show higher alcohol than the 2020s, but the tannins from the 2020s show a little more rustic and earthier. I guess the warmer year made the grapes for the 2020 La Cueva del Contador ripen faster and earlier and keep lower alcohol, still 14.5%, and more of a red fruit profile. It's aromatic, floral, expressive and showy, with a full mouthfeel, powerful and with great persistence. This should blossom with a couple more years of bottle age.