Cune Crianza
2016

The first wine of this winery was named after its initials. At the beginning a red 'clarete' wine was made as a fine wine in the style of the Bordeaux "Claret" produced by the great chateaux's of the Medoc. This wine, formerly known as 'Tercer Año' or '3rd year', is today called 'Crianza'.

- **Type of wine:** Red

- **Region of ptoduction:** Rioja

- **Year:** 2016

- **DOCa vintage rating:** Very good

- **CVNE vintage rating:** Very Good

- **Grape Varieties:** 85% Tempranillo, 15% Garnacha tinta and Mazuelo

- **Bottle type:** Bordeaux

- **Bottle size:** 75cl., 37.5 cl., 18.75 cl

Analytical data

- **Alcoholic volume:** 13,5 % Vol.

- **Total Acidity:** 4,88

- **pH:** 3,67

- **Volatile acidity:** 0,41

- **SO_2 L/T:** 30/80

- **TPI: 55**

Winemaking

The alcoholic fermentation of the grapes from our vineyards in Rioja Alta takes place in stainless steel tanks at controlled temperatures. The malolactic fermentation is carried out in tanks and then the wine is aged in American oak barrels for one year. During this time, the wine acquires the aromatic balance, finesse and expression that characterizes it.

Vintage / Harvest description

Harvest in 2016 merged as an excellent year determined by the lack of rains from May to October. The year started with a dry warm winter and a rainy spring in the beginning. August was slightly warmer than usual and, with no rains, the vegetative cycle was delayed. September arrived with few rains so it was a late but high quality harvest.

In CVNE, harvest started the 19th of September and finished the 31st of October.

Tasting notes

Medium intensity of maroon colour.
In nose, we can find aromas of wild fruits, liquorice together with vanillas, toffees and cocoa from the American oak barrels.
Soft entrance in mouth with rounded tanins and a slightly acidic end which leads to a long and fruity aftertaste.
This wine is easy to drink, fresh and perfect for pairing with every type of dishes of the Mediterranean diet.