

Cune Gran Reserva 2011

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- 94 James Suckling points
 - 90 Wine Spectator points
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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.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2012
- **DOCa vintage rating:** Excellent
- **CVNE vintage rating:** Excellent
- **Grape Varieties:** 85% Tempranillo, 10% Graciano and 5 % Mazuelo.
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13,5 % Vol.
- **Total Acidity:** 5,47
- **pH:** 3,52
- **Volatile acidity:** 0,75
- **SO₂L/T:** 28,8/92
- **IPT:** 56

Winemaking

Made from hand selected grapes from our vineyards in Rioja Alta. The color and structure is obtained after alcoholic fermentation maceration. The malolactic fermentation gives the wine suitable for mature aged in American and French oaks. Finally passed into our drafts which will age under conditions suitable temperature and humidity until the time of going to market.

Vintage / Harvest description

Atypical harvest with unequal and heterogeneous maturation due to water stress and the lack of temperature contrasts between day and night. These conditions have strengthened the need to make a good selection in the vineyard and at the entry of the grapes into the winery. The main characteristic of this harvest has been the excellent sanitary status of the grapes and the development of fermentations without incidences. Although the maturity has been advanced a week this year, the wines are obtained are well structured with high polyphenol contents and good color intensity, qualities that augur high quality wines.

Tasting notes

Beautiful garnet color with reddish reminiscences. In the nose we find mature black fruit and licorice in perfect balance with the aromas coming from the barrel aging such as vanilla, toffe, tobacco leaves, etc. On the palate, its passage is smooth and silky. The slight final acidity gives the wine a lenght with an aftertaste of balsamic and fruity notes. Recommended with all the dishes from the Mediterranean diet. Service temperature 18°C.