

Cune®

RESERVA 2012

- 93 points Wine Spectator
- 92 points James Suckling

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. The success of the Cune Crianza motivated the creation of Cune Reserva.

Name of Wine: CUNE RESERVA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2012
Vintage Rating: Very good
Grape Varieties: 85% Tempranillo, 15% Garnacha, Graciano and Mazuelo.

Bottle Type: Bordeaux
Case / Bottle Size: C/12 – 75 cl
C/12 – 37.5 cl
C/24 – 18.75 cl

Alcoholic Volume: 13,50 % Vol.
Total Acidity: 5,27 gr/l
pH: 3,55
Volatile Acidity: 0,65 (en gr/l de Acetic)
SO2 Free / Total: 27/80 (en ppm de Sulphurous)

WINEMAKING

The grapes were hand picked from selected vineyards and, following destalking, they were fermented at controlled temperatures between 28°C and 30°C. Following a full malolactic fermentation to balance the acidity, and to round and soften the wine, it was matured for eighteen months in a mixture of French and American oak barrels, with rackings every six months. After bottling, the wine was cellared twenty four months before being released.

VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been poor in the DOCa Rioja due to the drought that has characterized this vintage . The yield in the vineyard has been less especially in rainfed areas and has affected all varieties , especially the white but this lack of rain has meant that the grapes reach the winery in excellent health status getting very Mediterranean wines , aromatic and fruity . In CVNE we started on September 20 and ended on October 23 , making a slow and selective harvest .

TASTING NOTE

Intense ruby red, bright and deep in colour. Rich, deep aromas of bramble, red autumn fruit with a hint of balsamic and warm spices from fine oak. The palate is fine, complex and long, with balanced tannins and an excellent bright finish.



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Name of Wine: CUNE RESERVA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2011
Vintage Rating: Excellent
Grape Varieties: 85% Tempranillo, 15% Garnacha, Graciano and Mazuelo.

Bottle Type: Bordeaux
Case / Bottle Size: C/12 – 75 cl
C/12 – 37.5 cl
C/24 – 18.75 cl

Alcoholic Volume: 13,50 % Vol.
Total Acidity: 5,15 gr/l
pH: 3,59
Volatile Acidity: 0,57
SO2 Free / Total: 30/92



RESERVA

WINEMAKING

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