

Cune[®]

RESERVA 2013

- 93 Tim Atkin points
- Berliner Wein Trophy Gold Medal

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:	2013
Vintage Rating:	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:	5,2 gr/l
pH:	3,63
Volatile Acidity:	0,57 (en gr/l de Acetic)
SO2 Free / Total:	28/80 (en ppm de Sulphurous)
IC:	11
IPT:	60

WINEMAKING

The grapes were hand picked from selected vineyards of Rioja Alta, The alcoholic fermentation takes place at controlled temperature. After the malolactic fermentation starts its aging in French and American oak barres. This lasts 18 months, during this period the wine evolves taking the characteristic features of the two types of wood. After a natural clarification, the wine stay in the bottle in our cellars before being released.

VINTAGE / HARVEST DESCRIPTION

This campaign has been the later of the century. After a spring with low temperatures and high rainfall and after a short summer it comes the moment of the harvest at Bodegas CVNE that start September 30 with a preselection of vineyards. The pleasing temperatures in October will provide a good evolution for the vineyards most affected by adverse weather. Harvest ends on October 31 with good expectations for wines of this campaign.

TASTING NOTE

Garnet color with medium intensity and red notes in the center. We smell the aromas of berries and licorice well complemented with spices, vanilla and toasted that appears after aging in French and American oak. The palate is long and smooth with a characteristic end of light freshness. It is a youthful and interesting wine, in addition to persistent. Ideal for meat, fish and stew. Serving temperature 18° C.



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