

# Cune Reserva 2015

- 93 James Suckling points
- 92 Wine Enthusiast points
- 92 Vinous points
- 91 Tim Atkin points
- 90 R. Parker – Wine Advocate points
- 90 Wine Spectator points

The first wine produced by CVNE was named after its initials. A simple orthographic mistake where the V was written as U resulted in the creation of the Cune brand.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2015
- **DOCa vintage rating:** Very Good
- **CVNE vintage rating:** Excellent
- **Grape Varieties:** 85% Tempranillo, 15% Garnacha Tinta, Graciano and Mazuelo.
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 50cl., 37.5 cl., 18.75 cl

## Analytical data

- **Alcoholic volume:** 14 %
- **Total Acidity:** 5.30
- **PH:** 3.64
- **Volatile acidity:** 0.67
- **SO<sub>2</sub> L/T:** 28.8/80
- **TPI:** 61

## Winemaking

The grapes were handpicked from our vineyards in the Rioja Alta sub-region, and then fermented at controlled temperatures in stainless steel vats. Following full malolactic fermentation, the wine was racked to 225l American and French oak barrels where it was aged for 18 months and during which it acquired typical notes from both types of wood.

After clarifying naturally, the wine was bottled and placed in our underground cellars where it continued to evolve and refine for a minimum of 18 months until being released to the market.

## Vintage / Harvest description

The 2015 growing season lasted 182 days. At CVNE the harvest began on the 9<sup>th</sup> September and ended on the 9<sup>th</sup> October yielding better quantity and quality than the previous two harvests. Throughout the growing season the weather conditions were optimum, with these favourable conditions leading to the development of a healthy vineyard and consequent high hopes for a good vintage. Good weather accompanied the harvest itself and the production of high quality wines was made possible.

## Tasting notes

Medium intensity ruby in colour with a pink hint at the rim. The nose shows good aromatic intensity with aromas of fresh wild berries and liquorice which are typical of wines made from Tempranillo grapes. These are well integrated with the sweet spice aromas from the barrel ageing process.

The palate is soft and marked by silky tannins and a long, fruity and youthful finish.

This wine pairs well with all types of meat, fish, stews and cheeses.

Recommended service temperature 18°C.