

CUNE WINERY

2020

CUNE ECOLÓGICO RIOJA

RIOJA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Vineyards belong to our usual suppliers in the region around Haro and San Vicente, which, in recent years, have opted for organic cultivation in their vineyards. The soils are mainly chalky clay and the composts used are organic and of vegetal origin. The use of synthetic pesticides and herbicides has been avoided as well as any practice which could damage or modify the natural balance in the soil and environment.

Wine Making

Red wine obtained by organic viticulture and certified by the CPAER. These organically grown grapes were hand harvested and vinified individually in concrete tanks. Grapes are held at 12 C for 12 hours to avoid oxidation and to maintain brightness of color. The alcoholic fermentation took place in stainless steel vats with naturally occurring, wild yeasts and at a temperature of 24 C to preserve the aromas and varietal expression of each grape.

Food Suggestions

Pairs well with Mediterranean foods, pasta, rice, cured ham as well as all types of cheeses and meat dishes.

TASTING NOTES

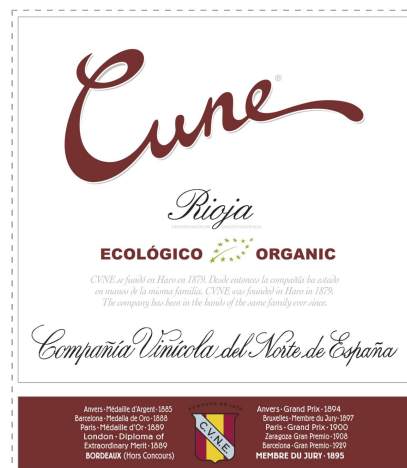
Deep ruby red in color with good aromatic intensity showing forest fruits such as blackberries, redcurrants, and wild fruits. On the palate, the red fruits characteristic of Tempranillo dominate along with floral notes. Barrel aging gives a lightly spiced touch and a long, balanced finish.

A grape blend of 60% Garnacha, 30% Tempranillo, and 10% Graciano.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- Vegan
- ABV%: 13.5
- Class: Red

REVIEWS

Robert Parker's Wine Advocate | 91

[CVNE.COM/EN/WINERIES/CUNE/](https://cvne.com/en/wineries/cune/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

