CUNE WINERY

2019

CUNE 'CRIANZA' RIOJA

RIOJA ALTA • RIOJA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

The vineyards for Cune Crianza are located in Rioja Alta, near the CVNE winery, which means that the grapes arrive intact at the winery to be processed in optimal conditions. Approximately half of the grapes are from our own vineyards in Haro and nearby towns, while the rest are bought from grape growers in the area. We have relied on these suppliers for generations to produce Cune Crianza, and every year, we monitor and advise them through the CVNE technical team.

Wine Making

The grapes are fermented in a 20,000-kilo stainless steel tank at a controlled temperature between 25 and 27ºC to preserve the fruit that characterises this wine. Remontage is performed every day and delestage twice during maceration. After 12 days in a vat, the grapes are pressed, and malolactic fermentation takes place in a tank. Subsequently, the wine is aged in American oak barrels for one year

Food Suggestions

Pairs well with beef, lamb, veal, and poultry dishes.

TASTING NOTES

Medium intensity of maroon color. In the nose, we can find aromas of wild fruits, and licorice together with vanillas, toffees, and cocoa from the American oak barrels. Soft entrance in the mouth with rounded tannins and a slightly acidic end which leads to a long and fruity aftertaste.

A grape blend of 85% tempranillo and 15% garnacha tinta y Mazuelo.
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

Wine Enthusiast | 92
James Suckling | 91
Robert Parker's Wine Advocate | 90

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