

CUNE CRIANZA 2021

The winery's first wine was named after its initials. A simple mistake, a typo, where the V was written as U, resulted in the creation of the iconic Cune brand. Initially, the wine was produced as a red 'clarete', a fine wine in the style of the Claret produced by the great chateaux of the Medoc. This wine, formerly known as 'Tercer Año' or '3rd year', is today named 'Crianza'.



Type of wine: Red
Region of production: Rioja
Year: 2021
DOCa vintage rating: Very good
C.V.N.E. vintage rating: Excellent
Grape varieties: 85% Tempranillo, 15% Garnacha tinta and Mazuelo

Type of bottle: Bordeaux
Bottle size: 75cl., 50cl., 37.5cl., 18.75cl.
Ageing and barrel type:
12 months in used American oak barrels (several wines)

Alcoholic volume: 14%
pH: 3.61
SO₂ Free/Total: 32/80
Total Polyphenols Index: 55
Total acidity: 5.47
Volatile acidity: 0.53
Suitable for vegans



The vineyard

The vineyards for Cune Crianza are located in Rioja Alta, close to CVNE making it easier for the grapes arrive intact at the winery and in the best conditions. About half of the vineyards located in Haro and nearby villages belongs to CVNE, and the remainder of the grapes are bought from local winegrowers. We have relied upon these suppliers for generations, and each year CVNE's technical team supervize the vineyards and advice the winegrowers. The grapes come from different locations giving us a diversity of soils, orientations, pruning and trellising techniques and different ages of the vines. Cune Crianza is a blended wine which reflects its own typical style year after year.

Winemaking

Alcoholic fermentation takes place in 20.000 kilos stainless steel vats at controlled temperature, 25 -27 °C, in order to preserve the fruit which characterizes the wine. Daily pumpings and two delestages take place during the maceration. The malolactic fermentation was completed in the vat. The wine then aged for a year in used American oak barrels (several wines). During this time, the wine acquires the aromatic balance that characterizes Cune Crianza, along with its finesse and overall expression.

Vintage / Harvest description

The weather in Rioja during the 2021 growing season was very diverse. The summer started very dry but the rains in September were decisive for a very positive evolution. In the high and open areas, as well as in the low and medium yielding vineyards, the grapes improved considerably with the help of these rains. Perfect weather in October, with sunny, bright days followed by very cold nights, led to a slow ripening process.

The harvest in CVNE begins on August 28 and finishes on October 11.

Tasting notes

Garnet in colour with a medium layer.
Good aromatic intensity, highlighting berries and liquorice, in a perfect balance with vanilla and toasted notes from the American oak barrel.
On the palate it is a balanced and round wine, with a sweet and pleasant finish.
A good companion to the Mediterranean diet.
Serving temperature 16-18°C.