

# CUNE

## GRAN RESERVA

### 2018

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



**Type of wine:** Red

**Region of production:** Rioja Alta

**Year:** 2018

**C.V.N.E. vintage rating:** Very good

**Grape varieties:** 85% Tempranillo,  
10% Graciano, 5% Mazuelo

**Type of bottle:** Bordeaux

**Bottle size:** 75cl., 1.5l.

**Bottling date:** June 2021

**Ageing and barrel type:** 24  
months in French oak barrels

**Alcoholic volume:** 14%

**pH:** 3.6

**SO<sub>2</sub> Free/Total:** 30/88

**Total Polyphenols Index:** 75

**Total acidity:** 5.76

**Volatile acidity:** 0.66

**Suitable for vegans**



#### The vineyard

The grapes destined for Cune Gran Reserva 2018 are hand harvested from our own vineyards of Torremontalbo of about 70 hectares. The vines are bush trained with an average age of 45 years old and are mainly south and east facing. The soils are clay in some area with vegetation cover and there are large number of river stones. Annual rainfall depends on the area, but is usually around 500 mm and the climate, with some Atlantic influence, is continental.

#### Winemaking

Hand harvesting into crates of 300 kg. followed meticulous monitoring of the ripening process. On arrival at the winery, the grapes were placed into a cold room for 24 hours, in order to avoid oxidation, stabilize color and preserve the aromas of the fruit. In the vat, a 24-hour cold maceration is carried out before alcoholic fermentation, in small stainless steel and concrete tanks with indigenous yeasts. After fermentation, the wine continued to macerate with the skins for a few days, during which we carried out tastings to determine the perfect moment for draining the vat.

Malolactic fermentation took place in concrete followed by ageing in American and French oak barrels for 24 months. Finally, the wine was left to age for a minimum three years in our centenary cellars under optimum temperature and humidity conditions until being released to the market.

#### Vintage / Harvest description

The 2018 harvest began at Bodegas CVNE on September 19 and finished on October 26 with a good forecast.

This vintage year takes us back to La Rioja of old days, with heavy frosts throughout winter, snow and abundant precipitation. Spring was also cold and wet followed by a warm summer but without excessive temperatures and resulting in good ripening of the grapes.

These conditions provided a long, slow ripening period which enabled the production of great, intense wines, with medium colour and alcohol levels and good acidity.

#### Tasting notes

Garnet colour with reddish notes. In terms of aroma, there is a great balance between the ripe black fruit and the aromas from its time in the barrel, such as vanilla, toffee, tobacco leaves, etc. On the palate it shows a smoothness and gentleness that gives us a length with an aftertaste of balsamic and fruity notes. It is a round wine, with a pleasant tannin that allows us a very versatile pairing due to its balance. Recommended with all Mediterranean dishes.

Recommended serving temperature 18°C.