

CUNE ORGANIC

2022

Cune Organic is made with local grape varieties from vineyards of organic farming practices in Rioja.



Type of wine: Organic
Region of production: Rioja
Year: 2022
DOCa vintage rating: Very good
C.V.N.E. vintage rating: Very good
Grape varieties: 60% Garnacha, 30% Tempranillo, 10% Graciano

Type of bottle: Bordeaux
Production and bottle size: 40,000 bot. 75cl.
Bottling date: December 2023
Natural cork
Papel labels are made with 100% recycled fiber

Alcoholic volume: 15%
pH: 3.71
Total acidity: 4.71
Volatile acidity: 0.46
Suitable for vegans

Ageing and barrel type:
6 months in oak barrels of 1 wine, 300L.



The vineyard

The vineyards used for Cune Organic 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.

Winemaking

The organically grown grapes were hand harvested and vinified individually in concrete tanks. Refrigeration of grapes at 12°C for 12 hours to avoid oxidation of the must and maintain brightness in its colour. Spontaneous fermentation with natural yeast in stainless steel vats at a temperature of 24°C in order to preserve the aromas and varietal expression of each grape variety.

The wine was then aged in 300l oak barrels for 6 months in order to develop volume and complexity before bottling.

Vintage / Harvest description

This year, due to the drought and the high temperatures recorded, the state of the grapes was not homogeneous at the time of harvest, but rather differed depending on the location of the plots, the yield and other factors. The harvest was earlier than in previous vintages due in large part to the very warm temperatures we had from May until the harvest date and the scarce rainfall throughout the summer months. Ripening samplings and analysis of the grapes are crucial for decision making prior to harvest in order to begin at the optimal time to preserve the primary aromas, acidity and freshness in the production of this organic wine.