

Cune Reserva 2019

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

Historically, Cune Reserva was known as “cuarto año” or “quinto año”. Following the wine law of 1970, it became known as reserva



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2019
- **DOCa vintage rating:** Excellent
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 15% Garnacha Tinta, Graciano and Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl., 37.5cl.
- **Bottling date:** March 2022
- **Aging and barrel type:** 18 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.58
- **Total acidity:** 5.56
- **SO₂ Free/Total:** 32/88
- **pH:** 3.64
- **Total Polyphenols Index:** 69
- **Suitable for vegans**

The vineyard

The grapes for Cune Reserva come from our own vineyards known as Caballeros, Santo Tomás and Sarnamoros, and these are all to be found in Rioja Alta in the villages of Rodezno, Villalba y Haro. The soils are mainly chalky clay and are at an altitude of between 500 and 600 metres. The vines are 20-25 years old and all grapes for Cune Reserva are hand harvested.

Winemaking

Alcoholic fermentation took place in stainless steel vats of 20.000kgs at controlled temperature where we alternate different types of pumping, traditional with pump, destage and pigeage. After fermentation we carry out a hot maceration with a total vatting period of about 18 days. Following a spontaneous malolactic fermentation, the wine was aged in American and French oak barrels for 18 months. Once clarified and filtered the wine is bottled and ages for more than 12 months in our cellars under adequate temperature and humidity conditions prior its release to market.

Vintage / Harvest description

The harvest began at CVNE on September 12th and ended on October 15th. The vegetative state of the vineyard has been very good in terms of health in Rioja Alta.

Due to temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably.

The evolution of the grapes was late compared to last year, but the low yields led to earlier ripening, making the harvest dates the same.

The grapes were harvested calmly and gradually, allowing for a good selection of grapes both in the vineyard and in the winery.

Tasting note

Garnet in color with some cherry red hints.

Aromas of forest fruits, blackberries, cherries, strawberries.... and liquorice being well integrated with notes from aging in barrel such as spices, vanilla and anise.

The palate is soft due to a friendly tannin that gives it balance and roundness. The final note of acidity gives us a long wine with a fruity aftertaste.

Perfect pairing with fish, meat, cheese and stews.

Recommended service temperature 18°C.