

Cune Gran Reserva 2013

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.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2013
- **CVNE vintage rating:** Very Good
- **Grape Varieties:** 85% Tempranillo, 10% Graciano and 5 % Mazuelo.
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13.5 % Vol.
- **Total Acidity:** 5.80
- **pH:** 3.63
- **Volatile acidity:** 0.70
- **SO₂ L/T:** 32/88
- **TPI:** 61

Winemaking

Made from hand selected grapes from our vineyards in Rioja Alta. The alcoholic fermentation took place in stainless steel vats. Post fermentation maceration brought colour and structure to the wine and subsequent malolactic fermentation provided the wine with the maturity to support its ageing in American and French oak barrels. Before bottling, the wine was allowed to clarify naturally. Finally, the wine was left to age in our centenary cellars where it remained for a minimum of 36 months under optimum temperature and humidity conditions until being released to the market.

Vintage / Harvest description

The 2013 vintage was the latest ripening so far this century. Harvest began at CVNE on the 30th September and continued until the 31st October. A cold spring with high rainfall was then followed by a short summer. Benign temperatures in October provided a good conditions for the recovery of those vineyards worst affected by the adverse weather. The harvest required good selection but concluded with good expectations for the wines of this year.

Tasting notes

Ruby red in colour, the wine shows a youthful hint at the rim. The nose reveals interesting and complex aromas of ripe fruits in perfect balance with spices, toffee, roasted coffee and balsamic notes. The palate is soft with silky tannins, good, fresh acidity and a long finish with a balsamic aftertaste. In terms of matching, this wine is a perfect companion for any dish of the Mediterranean diet. Recommended service temperature 18°C.