

# Cune Crianza 2020

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:** 2020
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Very good
- **Grape varieties:** 85% Tempranillo, 15% Garnacha Tinta and Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl., 50cl., 35.7cl. and 18.75 cl.
- **Aging and barrel type:** 12 months American oak barrels. The barrels have an average age of 6 years

## Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.33
- **pH:** 3.65
- **Suitable for vegans**
- **Volatile acidity:** 0.59
- **SO<sub>2</sub> Free/Total:** 30,4/78
- **Total Polyphenols Index:** 66

## 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 supervise 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 year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year. Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes arrived at the winery at optimal healthy conditions. The great quality of the grapes makes a vintage prediction of great wines suitable for aging. The harvest began with the red grapes on September 9th in Torrementalbo and ended on October 9th with our Cihuri plots.

## Tasting notes

Garnet colour with bluish notes. Fresh aromas of red fruits, highlighting the licorice notes in perfect blend with the sweet aromas of vanilla, toffee and light toasted notes from the aging in American oak barrels. It has a perfect mid palate, round and balanced with a final fresh touch, giving it a long aftertaste with soft notes of pastry that invites us to continue drinking. Pairs perfectly with the Mediterranean diet. Recommended service temperature 16-18°C.