

# Cune Gran Reserva 2017

*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:** Gran Reserva
- **Region of production:** Rioja Alta
- **Year:** 2017
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 10% Graciano and 5% Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** September 2020
- **Aging and barrel type:** 24 months in American and French oak barrels

## Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.50
- **pH:** 3.67
- **Suitable for vegans**
- **Volatile acidity:** 0.65
- **SO<sub>2</sub> Free/Total:** 28.8/78
- **Total Polyphenols Index:** 80

## The vineyard

The grapes destined for Cune Gran Reserva 2017 are hand harvested from our own vineyards. The main source is our vineyard in Torremontalbo, where grapes are selected from a total of 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 areas with vegetation cover and there are large numbers 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 20 kg crates 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 2017 harvest in Haro began on the 2<sup>nd</sup> September and ended on the 6<sup>th</sup> October. The year began with warmer temperatures than usual which brought forward the growing season, including bud burst. The new growth then succumbed heavily to the severe frost at the end of April reducing even further a yield which had already been diminished by drought.

At the end of July, isolated storms helped to restore vegetative balance in the vines, so raising hopes for improved production yields.

Haro's usual continental climate with cool summer nights contributed to avoiding excessive ripening in the grapes and assisted in producing a high quality vintage. In addition, regular checks in the vineyard were critical in deciding the optimum timing for the harvest and safeguarding the characteristic freshness of wines from the region.

It should be noted that the vegetative cycle was not as short as expected with the early harvest date, due to the earlier budding.