

CUNE CRIANZA 2022

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 châteaux 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: 2022

Grape varieties: 85% Tempranillo, 15% Garnacha tinta and Mazuelo

Type of bottle: Bordeaux

Bottle size: 75cl., 50cl., 37.5cl., 18.75cl.

Ageing and barrel type:

12 months in used American oak barrels (several wines)

ABV: 13.5%

pH: 3.63

SO₂ Free/Total: 32/80

Total Polyphenols Index: 56

Total acidity: 5.45

Volatile acidity: 0.55

Suitable for vegans



The vineyard

The vineyards used for Cune Crianza are located in Rioja Alta, in the vicinity of CVNE, which allows the grapes to arrive in optimal condition for vinification.

Approximately half of the grapes come from estate-owned vineyards in Haro and nearby villages, while the rest are sourced from long-standing partner growers in the region. CVNE has worked with these growers for generations, providing ongoing technical support and close monitoring to ensure grape quality.

The grapes used for this wine come from a wide range of plots, offering a diversity of soils, exposures, vine training systems, and vine ages. Cune Crianza is a blend that consistently reflects its own distinctive and recognisable style, year after year.

Winemaking

Alcoholic fermentation takes place in 20,000 kg stainless steel tanks at a controlled temperature between 25 and 27 °C, with the aim of preserving the fruit-forward character that defines this wine.

Daily pump-overs and one délestage are carried out during maceration. After around 12 days of skin contact, the press wine is separated, and malolactic fermentation begins in tank.

The wine is aged for one year in American oak barrels that have been used for several previous vintages. This ageing process imparts the aromatic balance, finesse and overall expression that characterise Cune Crianza.

Vintage / Harvest description

The harvest at CVNE began on August 29th in the warmer zones and progressed gradually, finishing on October 11th in the higher-altitude plots with cooler climates.

The 2022 growing season was marked by drought and high temperatures, leading to uneven ripening depending on vineyard location, yields and other factors. In this context, grape sampling and tasting played a key role in determining the optimal harvest time.

Favourable weather during harvest helped preserve excellent grape health. In addition, the temperature drop toward the end of the season supported balanced ripening — a promising sign for wines with good ageing potential.

Tasting notes

Bright garnet in colour.

Cune Crianza displays an expressive nose with vibrant notes of red fruit and liquorice, elegantly balanced by the sweet nuances of ageing in American oak.

On the palate, it is smooth and approachable, with a fresh, lingering, fruit-driven finish that invites another sip.

A versatile wine, ideal for pairing with a wide range of dishes from the Mediterranean diet.

Serving temperature: 16–18°C.