

Cune Crianza 2017

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:** 2017
- **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 in American oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 5.0
- **pH:** 3.60
- **Suitable for vegans**
- **Volatile acidity:** 0.43
- **SO₂ Free/Total:** 28.8/80
- **Total Polyphenols Index:** 58

The vineyard

The vineyards for Cune Crianza are in Rioja Alta, and close to CVNE which makes it easy to get the grapes to the bodega in the best condition. Approximately half are our own vineyards in Haro and other nearby villages and the remainder of the grapes are bought from growers in the region. We have relied upon these growers for generations for the production of Cune Crianza and each year CVNE's technical team monitor the vineyards and counsel the growers. The grapes come from different locations with a diversity of soils, orientations, pruning and trellising techniques and vine age. 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 pumping's and two delestage take place during the maceration. The malolactic fermentation was completed in the vat. The wine then aged for a year in American oak barrels. During this time, it acquired the aromatic balance that characterises Cune Crianza wine along with its finesse and overall expression.

Vintage / Harvest description

The 2017 harvest was marked by drought and frosts across most of Western Europe, including the northern part of the Iberian Peninsula. In Rioja Alta, temperatures were higher than usual at the beginning of the year, bringing on an early start to the growing season. This compounded the effect of a heavy frost in the early hours of the 28th of April. To add insult to injury, the vines were already suffering from a persistent drought. The crop was reduced for the entire Rioja region by some 25%. Our own production from CVNE's vineyards suffered a 50% loss. However, although we had a lot less grapes, these were of high quality and produced wines of structure and great ageing potential. Heavy vineyard work throughout the year and selective harvesting saved this exceptional year. Harvest in our Haro winery began on the 2nd September and ended on the 6th of October.

Tasting notes

Youthful garnet in colour with bluish hints at the rim. Good aromatic intensity reveals notes of red fruit and liquorice in perfect balance with vanilla and toasted notes from the American oak barrels. The wine is ripe with soft, silky tannins and has a pleasant aftertaste. An ideal part of the Mediterranean Diet. Recommended serving temperature 16-18°C.