

Cune Crianza 2018

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:** 2018
- **DOCa vintage rating:** 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 used American oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 5.4
- **pH:** 3.59
- **Suitable for vegans**
- **Volatile acidity:** 0.61
- **SO₂ Free/Total:** 28.8/80
- **Total Polyphenols Index:** 56

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 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, it acquired the aromatic balance that characterizes Cune Crianza wine along with its finesse and overall expression.

Vintage / Harvest description

The 2018 harvest began at Bodegas CVNE on September 19 and finished on October 26 with a good forecast.

This vintage year takes us back to La Rioja of old, with heavy frosts throughout winter, snow and abundant precipitation. Spring was also cold and wet followed by a warm summer but without excessive temperatures and resulting in good ripening of the grapes.

These conditions provided a long, slow ripening period which enabled the production of great, intense wines, with medium colour and alcohol levels and good acidity.

Tasting notes

Garnet in colour with bluish hints. In nose, we can find aromas of wild fruits, strawberries, raspberries and currants, together with vanillas and toffee from the American oak barrels.

Soft entrance in mouth with rounded tannins and a slightly acidic end which leads to a long and fresh aftertaste.

Perfect for pairing with every type of dishes of the Mediterranean diet.