

Cune Gran Reserva 2014

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
- **Year:** 2014
- **CVNE vintage rating:** Good
- **Grape varieties:** 85% Tempranillo, 10% Graciano and 5% Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l.,75cl.
- **Bottling date:** April 2017
- **Aging and barrel type:** 24 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.62
- **Total acidity:** 5.15
- **SO₂ Free/Total:** 29/78
- **pH:** 3.64
- **Total Polyphenols Index:** 56
- **Suitable for vegans**

The vineyard

The grapes destined for Cune Gran Reserva 2014 are hand harvested from our own vineyards. The main source is our vineyard in Torremontalvo, 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.

Alcoholic fermentation takes place in small stainless steel and concrete tanks with indigenous yeasts, followed by malolactic in concrete. 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 2014 growing season lasted 182 days. The year went by with a favourable climate, leading us to expect a good harvest. However, both the summer months and the harvest time were marked by more rain than expected. Once again the preventive treatments carried out in our vineyards, such as the thinning of clusters and leaf removal, allowed us to obtain quality grapes.

Harvest for CVNE starts on the 24th of September and finishes on the 22nd of October.

Tasting notes

The wine is mid garnet in colour with pink hints at the rim. It has good aromatic complexity where a perfect balance between ripe fruits and notes from barrel ageing, such as sweet spices, tobacco leaf and roasted coffee can be found.

The palate is silky with fine-grained tannins, and a gently acidic finish giving freshness followed by a long, balsamic aftertaste.

Cune Gran Reserva 2014 is perfect for accompanying any dish based on Mediterranean cuisine.

Serve at 18°C.