

# Cune

## Gran Reserva

### 2015

*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:** 2015
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 85% tempranillo, 10% graciano, 5% mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1,5l., 75cl.
- **Bottling date:** June 2018
- **Aging and barrel type:** 24 months in American and French oak barrels

#### Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.11
- **pH:** 3.66
- **Suitable for vegans**
- **Volatile acidity:** 0.63
- **SO<sub>2</sub> Free/Total:** 29.6/80
- **Total Polyphenols Index:** 60

#### Vineyard

The grapes for Cune Gran Reserva 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; bush vines 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

Cune Gran Reserva 2015 is made from handpicked grapes harvested in 20kg boxes which are held in a refrigerated chamber for 24 hours in order to prevent oxidation, stabilize the color and preserve fruit aromas.

While the wine is in the tanks, a cold maceration of 24h before the alcoholic fermentation takes place, in small stainless steel and concrete tanks, using their own yeasts and alternating different types of pumpings.

After fermentation the wine stays a few more days in maceration with the skins, during which we perform tastings to determine the ideal time of debrasing.

Malolactic fermentation takes place in concrete deposits, and after aging for 24 months in American and French oak barrels, the wine is clarified and bottled, staying for at least 3 years in our cellars in the best conditions of humidity and temperature.

#### Vintage / Harvest description

The 2015 vintage improves both quantitatively and qualitatively the results of the 2 previous harvests. The vegetative cycle has had a very favorable climate and the vineyard has presented an excellent vegetative and sanitary situation at the end of the ripening, with expectations of a great harvest in quantity and quality.

With an advance of the harvest of about 10 days and with a climatology that accompanied at all times, we had a harvest carried out selectively. The good expectations that were forged in the beginning have been met, allowing the production of high quality wines.

The harvest begins on 9<sup>th</sup> of September and ends on the 9<sup>th</sup> of October.

#### Tasting notes

Ruby red colour. Complex aromas with sweet fruit, blackberries, figs, plums, some black liquorice typical of the tempranillo variety, all this well assembled with the aromas coming from the aging in barrel such as spices, toffees and tobacco leaf.

On the palate, velvety tannin makes it a long and elegant soft wine with a fruity and balsamic aftertaste.

Perfect companion of dishes of the Mediterranean cuisine.

Serve at 18°C.

