

Cune Gran Reserva 2016

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 Alta
- **Year:** 2016
- **CVNE vintage rating:** Very good
- **Grape varieties:** 85% Tempranillo, 10% Graciano and 5% Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** July 2019
- **Aging and barrel type:** 24 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.09
- **pH:** 3.62
- **Suitable for vegans**
- **Volatile acidity:** 0.62
- **SO₂ Free/Total:** 30.4/78
- **Total Polyphenols Index:** 66

The vineyard

The grapes destined for Cune Gran Reserva 2016 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.

In the vat, a 24-hour cold maceration is carried out before alcoholic fermentation, 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 2016 harvest at CVNE began on the 19th September and ended on the 31st October.

This was a year of excellent quality at CVNE and was characterised by a lack of rainfall between May and October. The year began with a dry, mild winter and rain at the beginning of spring.

August brought higher than average temperatures and with no rain, so delaying ripening, but some rain in September gave some respite to the vines and enabled full ripening of the grapes. Although the harvest was eventually later than usual, it was of great quality and with the vines in excellent health.

Tasting notes

Garnet in colour with reddish hints. It has good aromatic complexity where a perfect balance between ripe fruits and notes of 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 2016 is perfect for accompanying any dish based on Mediterranean cuisine.

Serve at 18°C.