

# CUNE ORGANIC

## 2022

*Cune Organic is made with local grape varieties from vineyards of organic farming practices in Rioja.*



**Type of wine:** Organic

**Region of production:** Rioja

**Year:** 2022

**Grape varieties:** 60% Garnacha, 30% Tempranillo, 10% Graciano

**Type of bottle:** Bordeaux

**Production and bottle size:**  
40,000 bot. 75cl.

**Bottling date:** December 2023

**Natural cork**

**Papel labels are made with 100% recycled fiber**

**Alcoholic volume:** 13.5%

**pH:** 3.71

**Total acidity:** 4.68

**Volatile acidity:** 0.46

**Suitable for vegans**

**Ageing and barrel type:**

6 months in oak barrels of 1 wine, 300L.



### The vineyard

This wine is made from grapes grown by our regular growers in the areas of Haro and San Vicente, who in recent years have committed to organic viticulture.

The soils are mainly clay-limestone, and only organic, plant-based fertilisers are used. The use of herbicides, synthetic pesticides and any farming practices that might harm or alter the natural balance of the soil and surrounding environment is strictly avoided.

### Winemaking

Manual harvesting of Tempranillo, Garnacha and Graciano grapes, each picked at their optimal ripeness. Each variety was vinified separately, with minimal crushing and placed in small concrete vats. Upon arrival, the grapes were kept at 12 °C for 12 hours to prevent oxidation and preserve the vibrancy of their colour. Alcoholic fermentation occurred naturally with indigenous yeasts, with minimal use of additives such as sulphur. Fermentation was kept at 24 °C to retain the aromatic character of each variety. Following malolactic fermentation, the wine was aged for six months in 300-litre oak barrels before stabilisation and bottling.

This red wine is produced through certified organic viticulture, verified by CPAER (ES-ECO-035-RI), registration number RI-1204-E-2020-1.

### Vintage / Harvest description

Due to the drought and high temperatures recorded during the 2022 growing season, ripeness varied across different plots depending on their location, yield and other factors. The harvest was brought forward compared to previous vintages, largely as a result of the warm weather from May through to harvest and the lack of rainfall during the summer months. In this context, grape ripeness samples and berry tastings were essential to determine the right picking time and preserve primary aromas, acidity and freshness for this organic wine.

Harvesting for this wine began on 3 October and concluded on 7 October.

### Tasting notes

Deep purplish-red in colour.

On the nose, it offers high aromatic intensity, with dominant notes of forest fruits such as blackberries, redcurrants and wild berries, delicately balanced by subtle spicy hints from its brief time in oak.

The palate is smooth on entry, with a rounded, well-balanced mid-palate that leads to a long, fruit-forward and persistent finish.

A versatile wine, ideal for pairing with Mediterranean cuisine, pasta dishes, rice, cured meats, all kinds of cheeses and meats.

Recommended serving temperature: 16–17 °C.