

Cune Organic 2019

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.

Cune Organic Rioja, is made with tempranillo grapes using organic farming practices



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2019
- **DOCa vintage rating:** Excellent
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 60% Garnacha, 30% Tempranillo and 10% Graciano
- **Bottle type:** Bordeaux
- **Bottle size:** 75 cl.
- **Natural Cork**
- **Paper labels are made with 100% recycled fiber**
- **Aging and barrel type:** 6 months in oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.50
- **Total acidity:** 5.2 g/l
- **SO₂ Free/Total:** 27/62 mg
- **pH:** 3.55
- **Total Polyphenols Index:** 64
- **Suitable for vegans**

The vineyard

Vineyards belong to our usual suppliers in the region around Haro and San Vicente, which, in recent years, have opted for organic cultivation in their vineyards. The soils are mainly chalky clay and the composts used are organic and of vegetal origin. The use of synthetic pesticides and herbicides has been avoided as well as any practice which could damage or modify the natural balance in the soil and environment.

Winemaking

Red wine obtained by organic viticulture and certified by the CPAER (ES-ECO-035-RI) with the num. RI-1204-E-2020-1.

These organically grown grapes were hand harvested and then held at 12°C for 12 hours to avoid oxidation of the must and maintain brightness in its colour. The alcoholic fermentation took place in stainless steel vats with naturally occurring, wild yeasts and at a temperature of 24°C to preserve the aromas and varietal expression of the Tempranillo grape. The wine was then aged in oak barrels for 6 months in order to develop volume and complexity before bottling.

Vintage / Harvest description

Cune Organic originates in the vineyard with not only sustainable agricultural and traditional practices which are respectful of the environment.

There were significant temperature fluctuations and little rainfall during the months of May and June which lead to the production of a reduced number of small bunches with loosely packed grapes. This resulted in increased quality and aromatic intensity in the must.

The low yields caused early ripening and the harvest took place calmly and steadily, so facilitating an effective selection of grapes both in the field and in the winery.

The harvesting of black grapes began at CVNE on the 16th September and finished on the 15th October.

Tasting notes

Deep ruby red in colour with good aromatic intensity showing forest fruits such as blackberries, redcurrants and wild fruits. On the palate the red fruits characteristic of Tempranillo dominates along with floral notes. Barrel ageing gives a lightly spiced touch and a long, balanced finish. This is an ideal wine to enjoy with Mediterranean foods, pasta, rice, cured ham as well as all types of cheeses and meat dishes.

Recommended serving temperature between 16°C and 17°C.

