

# Cune Organic 2020

*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 autochthonous grapes from Rioja using organic farming practices*



- **Type of wine:** Organic
- **Region of production:** Rioja
- **Year:** 2020
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Very good
- **Grape varieties:** 60% Garnacha, 30% Tempranillo and 10% Graciano
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.
- **Natural cork**
- **Paper labels are made with 100% recycled fiber**
- **Aging and barrel type:** 6 months in oak barrels

## *Analytical data*

- **Alcoholic volume:** 14%
- **Total acidity:** 5.4
- **pH:** 3.65
- **Suitable for vegans**
- **Volatile acidity:** 0.6
- **SO<sub>2</sub> Free/Total:** 27.2/70
- **Total Polyphenols Index:** 55

## *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 vinified individually in concrete tanks. Grapes are 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 each grape variety.

The wine was then aged in 300l oak barrels for 6 months in order to develop volume and complexity before bottling.

## *Vintage / Harvest description*

Harvest of red wines began at CVNE on September 9<sup>th</sup> in the area of Torremontalbo, and ended on October 9<sup>th</sup> in our vineyards of Cihuri. The year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year.

Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes were very healthy on arrival at the winery.

## *Tasting notes*

Deep garnet in colour with violet notes.

Good aromatic intensity showing forest fruits and floral notes. The palate is soft but firm, marked by a friendly tannin. 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.