

Cune Organic 2021

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:** 2021
- **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 barrel of 1 wine, 300l.

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 5.2
- **pH:** 3.7
- **Suitable for vegans**
- **Volatile acidity:** 0.64
- **SO₂ Free/Total:** 28/60
- **Total Polyphenols Index:** 50

The vineyard

The vineyards used for Cune Organic 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.

The organically grown grapes were hand harvested and vinified individually in concrete tanks. Refrigeration of grapes at 12°C for 12 hours to avoid oxidation of the must and maintain brightness in its colour. Spontaneous fermentation with natural yeast in stainless steel vats at a temperature of 24°C in order 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

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favorable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields, the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening.

The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential.

The harvest began on the 16th of September and ended on the 21st of October.

Tasting notes

Purple colour due to its youth. Good aromatic intensity of notes of black fruits, such as blackberries and blueberries from the Mediterranean forests. A smooth entry on the palate, with a round and enveloping passage. Silky tannins and a slightly acid finish giving a fresh, long and fruity aftertaste. This is an ideal wine to enjoy with Mediterranean food, pasta, rice, cured ham, and all kinds of cheeses and meats.

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

