

Cune Reserva 2016

The first wine produced by CVNE was named after its initials. A simple orthographic mistake where the V was written as U resulted in the creation of the Cune brand.

Historically, Cune Reserva was known as “cuarto año” or “quinto año”. Following the wine law of 1970, it became known as reserva



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2016
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 15% Garnacha Tinta, Graciano and Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl., 37.5cl.
- **Aging and barrel type:** 24 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.52
- **Total acidity:** 4.85
- **SO₂ Free/Total:** 32/78
- **pH:** 3.69
- **Total Polyphenols Index:** 62
- **Suitable for vegans**

The vineyard

The grapes for Cune Reserva come from our own vineyards known as Caballeros, Santo Tomás and Sarnamoros, and these are all to be found in Rioja Alta in the villages of Rodezno, Villalba y Haro. The soils are mainly chalky clay and are at an altitude of between 500 and 600 metres. The vines are 20-25 years old and all grapes for Cune Reserva are hand harvested.

Winemaking

Alcoholic fermentation took place in stainless steel vats of 20.000kgs at controlled temperature where we alternate different types of pumping, traditional with pump, delestage and pigeage. Following the malolactic fermentation, the wine was aged in oak barrels for 24 months during which time it evolved and acquired notes characteristic of both French and American oak. The wine clarified naturally and was then bottled. It then spent more than 12 months in our cellars where it slowly became more polished and complex before its release to 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 note

The wine is garnet in colour with pink hints at the rim.

On the nose, forest fruits stand out alongside liquorice, these being well integrated with sweet spices, roasted coffee, nutmeg and scents of the forest.

The palate is smooth and reveals youthful tannins and a long, fruity finish. This is a wine which will match well with meat, fish, stews and cheeses. Recommended serving temperature 18°C.