

Cune Reserva 2017

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:** 2017
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 15% Garnacha Tinta, Graciano and Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 37.5cl. and 1.5l
- **Aging and barrel type:** 24 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.59
- **Total acidity:** 5.28
- **SO₂ Free/Total:** 32/88
- **pH:** 3.58
- **Total Polyphenols Index:** 69
- **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, delestaje 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 2017 harvest was marked by drought and frosts across most of Western Europe, including the northern part of the Iberian Peninsula.

In Rioja Alta, temperatures were higher than usual at the beginning of the year, bringing on an early start to the growing season. This compounded the effect of a heavy frost in the early hours of the 28th of April. To add insult to injury, the vines were already suffering from a persistent drought.

The crop was reduced for the entire Rioja region by some 25%. Our own production from CVNE's vineyards suffered a 50% loss. However, although we had a lot less grapes, these were of high quality and produced wines of structure and great ageing potential. Heavy vineyard work throughout the year and selective harvesting saved this exceptional year.

Harvest in our Haro winery for red grape began on the 4th September and ended on the 6th of October.

Tasting notes

The wine is garnet in colour with pink hints at the rim. High aromatic intensity, where aromas of berries and liquorice are recognized and joined with those from its aging in barrels such as spices, vanilla and aniseed notes. On the palate is smooth due to a well-integrated tannin that gives elegance and length for a fruity and balsamic aftertaste. Recommended serving temperature 18°C.