

# CUNE Ribera del Duero 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.*



- **Type of wine:** Roble
- **Region of production:** Ribera del Duero
- **Year:** 2020
- **DO vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.
- **Aging and barrel type:** 5 months in American and French oak barrels

## Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.44
- **Total acidity:** 4.7
- **SO<sub>2</sub> Free/Total:** 28.0/83
- **pH:** 3.65
- **Total Polyphenols Index:** 64
- **Suitable for vegans**

## The vineyard

The grapes for this wine come from selected vineyards which are above 800 m altitude on clay-chalk and sandy-loam soils in the region of Villalba de Duero, Burgos. Continental climate with severe winters and warm summers with cold nights.

## Winemaking

Winemaking was traditional, with a pre-fermentation in stainless steel vats at controlled temperature. The wine was aged for 5 months in American and French oak barrels.

## Vintage / Harvest description

The 2020 campaign has been marked by a greater volume of rainfall as well as slightly lower temperatures than in other years, leading to fresher wines. In a key stage such as ripening, both the slightly lower temperatures and the rainfall helped us to make it longer, giving rise to a calm and gradual grape harvest, being able to make a good selection of the grape both in the field and in the winery.

The harvest took place in Bela between September, 26th and October, 19th.

## Tasting notes

The wine is deep purple in colour.

The nose reveals a mixture of red fruits aromas combined with those reflecting the wine's barrel ageing, such as vanilla, coconut and cocoa integrated with fresh notes of aromatic herbs.

The palate is fresh, dominated by red fruits with hints of white flowers and marked with the personality of wines from Ribera. The finish is long and fruit driven.

This is a perfect match for all types of meat and game, whether roasted or stewed as well as the many sheep's and cow's milk cheeses from the region.

Recommended serving temperature 15-16°C.

