CUNE TINTO AFRUTADO

This wine is born from the desire to explore another side of Rioja: juicier, more approachable, inviting pure enjoyment. Here, ripe fruit takes the lead, expressing itself naturally in a red that is supple, silky and effortlessly pleasurable.

Type of wine: Fruity Red Wine
Region of production: Rioja
Grape varieties: 85% Tempranillo, 15% Garnacha and Mazuelo

Type of bottle: Bordeaux
Bottle size: 75cl.

ABV: 13.5%
pH: 3.65
SO_2 Free/Total: 30.4/80
Residual sugar: 12g
Total acidity: 5.05
Volatile acidity: 0.56
Suitable for vegans



The vineyard
This red wine originates from selected vineyards in La Rioja, south-facing to maximise sun exposure and rooted in clay-loam soils. All vineyard work — from the care of the vines to the harvest — is carried out by hand, ensuring the utmost respect for the fruit and for the region's winemaking tradition.

Winemaking
When the grapes reach their optimal level of overripeness, they are harvested by hand following a meticulous selection process. Upon arrival at the winery, the fruit is transferred to stainless steel tanks, where fermentation takes place at a controlled temperature.
In order to preserve the natural residual sugar, fermentation is halted using physical methods such as racking, cooling and filtration. In this way, the wine retains its balanced sweetness and is prepared for bottling.
This precise and respectful approach to winemaking seeks to extract and preserve the primary aromas of red and black fruit — blackberry and blackcurrant — characteristic of varieties such as Garnacha and Tempranillo, complemented by Mazuelo. The result is a profile in which ripe, gently stewed fruit takes centre stage.

Tasting notes
Burgundy-red in colour, with medium depth and bright garnet highlights.
On the nose, it shows medium aromatic intensity, defined by ripe forest fruits — blackberry and blackcurrant — alongside gently stewed fruit notes. Its brief ageing in oak lends refined hints of vanilla and chocolate, complemented by a subtle, refreshing balsamic touch.
The palate opens soft and generous, leading to a medium-bodied wine with a supple texture and satisfying volume. Sweet tannins stand out, supported by well-balanced acidity and a silky mouthfeel that envelops the palate. The finish is long, rounded and distinctly fruit-driven on the aftertaste.
Its approachable yet polished profile makes it an ideal partner for international cuisine and contemporary menus.