

Cune Crianza 2019

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.

Initially, the wine was produced as a red 'clarete', a fine wine in the style of the Claret produced by the great chateaux of the Medoc.

This wine, formerly known as 'Tercer Año' or '3rd year', is today named 'Crianza'.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2018
- **DOCa vintage rating:** Good
- **CVNE vintage rating:** Very good
- **Grape varieties:** 85% Tempranillo, 15% Garnacha Tinta and Mazuelo
- **Bottle type:** Bordeaux • **Bottle size:** 1.5l., 75cl., 50cl., 35.7cl. and 18.75 cl.
- **Aging and barrel type:** 12 months in used American oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.5
- **pH:** 3.6
- **Suitable for vegans**
- **Volatile acidity:** 0.61
- **SO₂ Free/Total:** 28.8/80
- **Total Polyphenols Index:** 65

The vineyard

The vineyards for Cune Crianza are in Rioja Alta, and close to CVNE which makes it easy to get the grapes to the bodega in the best condition. Approximately half are our own vineyards in Haro and other nearby villages and the remainder of the grapes are bought from growers in the region. We have relied upon these growers for generations for the production of Cune Crianza and each year CVNE's technical team monitor the vineyards and counsel the growers. The grapes come from different locations with a diversity of soils, orientations, pruning and trellising techniques and vine age. Cune Crianza is a blended wine which reflects its own typical style year after year.

Winemaking

Alcoholic fermentation takes place in 20.000 kilos stainless steel vats at controlled temperature, 25 -27 °c, in order to preserve the fruit which characterizes the wine. Daily pumping's and two delestage take place during the maceration. The malolactic fermentation was completed in the vat. The wine then aged for a year in used American oak barrels (several wines). During this time, it acquired the aromatic balance that characterises Cune Crianza wine along with its finesse and overall expression.

Vintage / Harvest description

The harvest began at CVNE on September 12 and ended on October 15. The vegetative state of the vineyard has been very good in terms of health in Rioja Alta.

Due to temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably. The evolution of the grapes was late compared to last year, but the low yields led to earlier ripening, making the harvest dates the same. The grapes were harvested calmly and gradually, allowing for a good selection of grapes both in the vineyard and in the winery.

Tasting notes

Garnet in colour with bluish hints.

In nose, we can find aromas of red fruits and licorice, together with sweet aromas from the American oak barrels.

Soft and silky entrance in mouth with youthful and fresh finish, giving a long and fruity aftertaste.

An ideal part of the Mediterranean Diet. Recommended serving temperature 16-18°C.