

Cune Gran Reserva 2014

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



- **Type of wine:** Gran Reserva
- **Region of production:** Rioja
- **Year:** 2014
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Good
- **Grape varieties:** 85% Tempranillo, 10% Graciano and 5% Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 75 cl.
- **Bottling date:** May 2017

Analytical data

- **Alcoholic volume:** 13.5% Vol.
- **Total acidity:** 5.15
- **pH:** 3.61
- **Suitable for vegans**
- **Volatile acidity:** 0.62
- **SO₂ Free / Total:** 29/78
- **Total Polyphenols Index:** 56

Winemaking

Made from hand selected grapes from our vineyards in Rioja Alta. The alcoholic fermentation took place in stainless steel vats. Post fermentation maceration brought colour and structure to the wine and subsequent malolactic fermentation provided the wine with the maturity to support its ageing in American and French oak barrels. Before bottling, the wine was allowed to clarify naturally. Finally, the wine was left to age for a minimum three years in our centenary cellars under optimum temperature and humidity conditions until being released to the market.

Vintage / Harvest description

The 2014 growing season lasted 182 days. The year went by with a favorable climate, leading us to expect a good harvest. However both the summer months and the harvest time were marked by more rain than expected.

Once again the preventive treatments carried out in our vineyards, such as the thinning of clusters and leaf removal, allowed us to obtain quality grapes.

Harvest for Cune starts on the 24th of September and finishes on the 22nd of October.

Tasting notes

The wine is mid garnet in colour with pink hints at the rim. It has good aromatic complexity where a perfect balance between ripe fruits and notes from barrel ageing, such as sweet spices, tobacco leaf and roasted coffee can be found.

The palate is silky with fine-grained tannins, and a gently acidic finish giving freshness followed by a long, balsamic aftertaste.

Cune Gran Reserva 2014 is perfect for accompanying any dish based on Mediterranean cuisine. Serve at 18°C.