

# CUNE GRAN RESERVA 2019

*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:** Red  
**Region of production:** Rioja Alta  
**Year:** 2019  
**Grape varieties:** 85% Tempranillo,  
10% Graciano, 5% Mazuelo

**Type of bottle:** Bordeaux  
**Bottling date:** September 2022

**Ageing and barrel type:**  
24 months in American and  
French oak barrels

**ABV:** 14%  
**pH:** 3.62  
**SO<sub>2</sub> Free/Total:** 28/90  
**Total Polyphenols Index:** 72  
**Total acidity:** 5.47  
**Volatile acidity:** 0.66  
**Suitable for vegans**



## The vineyard

The grapes used for Cune Gran Reserva 2019 are hand-harvested from our own vineyards in Torremontalbo, covering approximately 70 hectares. The vines are bush-trained, with an average age of 45 years, and are primarily oriented to the south and east.

The soils vary across the estate, with clay-dominated areas featuring vegetation cover and a significant presence of river stones. Annual rainfall averages around 500 mm, depending on the zone. The climate is continental with some Atlantic influence, contributing to slow, balanced ripening.

## Winemaking

The grapes were hand-harvested into 300 kg crates following meticulous ripeness monitoring. Upon arrival at the winery, they were placed in a cold room for 24 hours to prevent oxidation, stabilise colour, and preserve the fruit's aromatic integrity.

A cold maceration was carried out for 24 hours prior to alcoholic fermentation, which took place in small stainless steel and concrete tanks using indigenous yeasts. After fermentation, the wine remained in contact with the skins for several days, with daily tastings guiding the exact timing of the vat draining.

Malolactic fermentation was conducted in concrete tanks, followed by 24 months of ageing in a combination of American and French oak barrels. Finally, the wine was cellared for a minimum of three years in our historic underground ageing facilities, under optimal temperature and humidity conditions, before its release to the market.

## Vintage / Harvest description

The harvest at CVNE began on September 12th and concluded on October 15th, under favourable conditions and with an excellent outlook. The vegetative state of the vineyard in Rioja Alta was notably healthy throughout the season.

Temperature fluctuations and light rainfall in May and June contributed to a lower fruit set, reducing yields and producing small, loose, and less compact bunches—factors that significantly enhanced grape quality. Although ripening evolved later than in the previous vintage, the reduced yields led to an earlier physiological maturity, resulting in harvest dates similar to the year before.

The grapes were picked gradually and with precision, allowing for meticulous selection both in the vineyard and at the winery, ensuring optimal fruit quality for a wine designed for long ageing.