

Cune Reserva 2018

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

Historically, Cune Reserva was known as “cuarto año” or “quinto año”. Following the wine law of 1970, it became known as reserva



- **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, Graciano and Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl., 37.5cl.
- **Aging and barrel type:** 24 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.75
- **pH:** 3.61
- **Suitable for vegans**
- **Volatile acidity:** 0.66
- **SO₂ Free/Total:** 32/90
- **Total Polyphenols Index:** 75

The vineyard

The grapes for Cune Reserva come from our own vineyards known as Caballeros, Santo Tomás and Sarnamoros, and these are all to be found in Rioja Alta in the villages of Rodezno, Villalba y Haro. The soils are mainly chalky clay and are at an altitude of between 500 and 600 metres. The vines are 20-25 years old and all grapes for Cune Reserva are hand harvested.

Winemaking

Alcoholic fermentation took place in stainless steel vats of 20.000kgs at controlled temperature where we alternate different types of pumping, traditional with pump, delestaje and pigeage. After fermentation we carry out a hot maceration with a total vatting period of about 18 days. Following the malolactic fermentation, the wine was aged in oak barrels for 24 months during which time it evolved and acquired notes characteristic of both French and American oak. The wine clarified naturally and was then bottled. It then spent more than 12 months in our cellars where it slowly became more polished and complex before its release to market.

Vintage / Harvest description

This vintage year takes us back to La Rioja of old days, with heavy frosts throughout winter, snow and abundant precipitation. Spring was also cold and wet followed by a warm summer but without excessive temperatures and resulting in good ripening of the grapes.

These conditions provided a long, slow ripening period which enabled the production of great, intense wines, with medium colour and alcohol levels and good acidity.

The 2018 harvest began at Bodegas CVNE on September 19 and finished on October 26 with a good forecast.

Tasting note

Brilliant ruby red in color with deep garnet hints.

Intense on the nose, with aromas of red fruits and liquorice being well integrated with notes from aging in barrel such as spices, toffees and tobacco leaves.

On the palate is smooth, long and elegant due to its velvety tannin, with a fruity and sweet finish.

Perfect for pairing with every type of dishes of the Mediterranean diet. Recommended serving temperature 18°C.