

Cune Reserva 2020

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:** 2020
- **DOCa vintage rating:** Very 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.
- **Bottling date:** May 2023
- **Aging and barrel type:** 18 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.2
- **pH:** 3.63
- **Suitable for vegans**
- **Volatile acidity:** 0.55
- **SO₂ Free/Total:** 30.4/80
- **Total Polyphenols Index:** 64

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, delestage and pigeage. After fermentation we carry out a hot maceration with a total vatting period of about 18 days. Following a spontaneous malolactic fermentation, the wine was aged in American and French oak barrels for 18 months. Once clarified and filtered the wine is bottled and ages for more than 12 months in our cellars under adequate temperature and humidity conditions prior its release to market.

Vintage / Harvest description

The year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year.

Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes arrived at the winery at optimal healthy conditions. The great quality of the grapes makes a vintage prediction of great wines suitable for aging.

The harvest began with the red grapes on September 9th in Torrementalbo and ended on October 9th with our Cihuri plots.

Tasting notes

Garnet colour.

Fresh aromas of red fruit. Aromas of liquorice standing out, blending perfectly with the sweet notes of vanilla, toffee, as well as spicy aromas and toasted notes from the barrel aging.

A perfect, round and balanced mid palate, with a fresh touch at the end, giving it length. The aftertaste is soft with notes of pasty, that invites to continue drinking.

Pairs well with fish as well as meat, stews and cheese.

Recommended service temperature 18°C.