

Cune Graciano 2016

This variety, considered autochthonous of Rioja, produces aromatic, floral wines with bright colors, fresh and with good acidity. Graciano 100% is characterized by its spicy notes due to its aging in barrels. It is a wine with volume that maintains freshness due to the acidity that characterizes the grape.



- Type of wine: Tinto
- Region of production: Rioja
- Year: 2016
- DOCa vintage rating: Muy buena
- CVNE vintage rating: Muy buena
- Grape varieties: 100% Graciano
- Type of bottle: Bordeaux
- Bottle size: 75cl.

Analytical data

- Alcoholic Volume: 13,50 % Vol.
- Volatile Acidity: 0,51
- Total Acidity: 6,24
- SO₂L/T: 32/80
- pH: 3,41
- IPT: 62

Winemaking

Variety considered autochthonous of Rioja, the cluster is of average size and its round berries, of intense black color, fine skins and its must of a pleasant bittersweet taste. Its cultivation is not easy as it only ripens well in soils with good exposure and is not a very productive variety. In contrast, this variety offers very aromatic, floral wines with a very lively color, fresh and with good acidity. Usually used as a blending grape since it brings grace to the wine hence its name. After the selection process in the field, the grapes enter the cellar to perform the fermentation that culminate with a small stay in the barrel where the wine will finish its balance.

Vintage/ Harvest description

We are facing a year of excellent quality in CVNE characterized by the absence of rainfall from May to October. The year began with a warm, dry winter and a rainy spring start. A month of August with temperatures above the average and without rain delayed the vegetative cycle but September arrived with some precipitation giving a respite to the plant and allowing a good maturation of the grape resulting a late harvest, of great quality and with an excellent sanitary status.

Tasting notes

Full purple body. High aromatic intensity and good complexity, mineral aromas, black pepper, menthol notes and fresh fruit. Its entry into the mouth is smooth and marked by a silky tannin which culminates with the typical acidity of the Graciano variety, which provides a long and fruity aftertaste with mineral notes. The recommended pairings are fatty fish as well as meat such as suckling pig or lamb. Recommended service temperature 16-18°C.