

Cune Tempranillo 2016



- **Type of wine:** Tinto
 - **Region of production:** Rioja
 - **Year:** 2016
 - **DOCa vintage rating:** Very good
 - **CVNE vintage rating:** Very good
 - **Grape varieties:** 100% Tempranillo
 - **Type of bottle:** Bordeaux
 - **Bottle size:** 75cl.
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Analytical data

- **Alcoholic Volume:** 13,50 % Vol.
 - **Total Acidity:** 4,85
 - **pH:** 3,69
 - **Volatile Acidity:** 0,45
 - **SO₂L/T:** 32/60
 - **IPT:** 66
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Winemaking

Typical variety from Rioja extended to the rest of Spain. It is a variety with compact cluster, perfect for growing in the region and resistant to adverse climatic conditions. The harvest takes place when the grapes show an optimum maturation. At its entrance in the cellar, the fermentation takes place in stainless steel tanks and then one year in barrels of 225 liters.

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 and dry winter and a rainy beginning of spring. During the month of August, the high temperatures and the lack of rains delayed the vegetative cycle but September arrived with some rainfall allowing a good maturation of the grape in a late harvest of great quality grapes with an excellent sanitary status.

Tasting notes

Cherry color with purple reminiscences. Aromas of liquorice and wild berries, typical of this variety, well balanced with the aromas from its short stay in barrel like sweet spices. Soft entry in the mouth marked by a light tannin which ends in a long, fruity and sweet aftertaste. Perfect for pairing with Mediterranean food. Recommended service temperature 16-18°C

