

CUNE ORGANIC

2023

Cune Organic is made with local grape varieties from vineyards of organic farming practices in Rioja.



Type of wine: Organic
Region of production: Rioja
Year: 2023
Grape varieties: 60% Garnacha, 30% Tempranillo, 10% Graciano

Type of bottle: Bordeaux
Production and bottle size: 40,000 bot. 75cl.
Bottling date: December 2023

Alcoholic volume: 14.5%
pH: 3.70
Total acidity: 5.17
Volatile acidity: 0.66
Suitable for vegans

Ageing and barrel type:
6 months in oak barrels of 1 wine, 300L.



The vineyard

The vineyards used for Cune Organic belong to our usual suppliers in the region around Haro and San Vicente, which, in recent years, have opted for organic cultivation in their vineyards. The soils are mainly chalky clay, and the composts used are organic and of vegetal origin. The use of synthetic pesticides and herbicides has been avoided as well as any practice which could damage or modify the natural balance in the soil and environment.

Winemaking

The organically grown grapes were hand harvested and vinified individually in concrete tanks. Refrigeration of grapes at 12°C for 12 hours to avoid oxidation of the must and maintain brightness in its colour. Spontaneous fermentation with natural yeast in stainless steel vats at a temperature of 24°C in order to preserve the aromas and varietal expression of each grape variety.

The wine was then aged in 300l oak barrels for 6 months in order to develop volume and complexity before bottling.

Red wine obtained by organic viticulture and certified by the CPAER (ES-ECO-035-RI) with the number RI-1204-E-2020-1.

Vintage / Harvest description

The 2023 season was marked by challenging weather conditions throughout the entire cycle, culminating in a particularly intense harvest, both in the vineyard and at the winery. Following a relatively dry winter, bud break occurred earlier than usual. Spring was also notably dry, though early summer storms and mild temperatures in June and July provided the vines with a brief but welcome respite. In August, several heatwaves brought daytime temperatures exceeding 40°C and unusually warm nights, once again raising serious concerns. Conditions worsened in early September with heavy rainfall, which prompted fears over the health and integrity of the grapes. Under these circumstances, ripening samples and grape tastings proved especially critical in determining the optimal harvest window to preserve the primary aromas, acidity, and freshness essential for the production of this organic wine.

The organic grape harvest took place from October 5 to October 9, 2023.

Tasting notes

Purple color and high intensity. On the nose it is an attractive wine with floral and fruity aromas, with notes of violets and also forest fruits such as blackberries, blackcurrants, strawberries and naturally licorice, etc.

On tasting it is a smooth wine, with a young, silky tannin and a fresh and youthful finish, which gives us a long and fruity aftertaste.

It is an ideal wine for appetizers, meats, fish, stews...

Serving temperature 16-17°C.