

# Cune Organic 2019

*The winery's first wine was named after its initials. A simple mistake, a typo, where the V was written as U, resulted in the creation of the iconic Cune brand.*

*Cune Organic Rioja, is made with tempranillo grapes using organic farming practices*



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2019
- **CVNE vintage rating:** Excellent
- **Grape varieties:** Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 75 cl.
- **Natural Cork**
- **Paper labels are made with 100% recycled fiber**

## *Analytical data*

- **Alcoholic volume:** 13 % Vol.
- **Total acidity:** 4,9
- **pH:** 3.54
- **Residual sugar:** < 4.0 g/l
- **Volatile acidity:** 0.37
- **SO<sub>2</sub> Free / Total :** 27/62 mg
- **Total Polyphenols Index:** 64
- **Suitable for vegans**

## *Vintage / Harvest description*

Cune Organic originates in the vineyard with not only sustainable agricultural and traditional practices which are respectful of the environment, but with fully certified, organically grown grapes. Certification is by CPAER (ES-ECO-035-RI) reference number RI-1204-E-2020-1.

There were significant temperature fluctuations and little rainfall during the months of May and June which lead to the production of a reduced number of small bunches with loosely packed grapes. This resulted in increased quality and aromatic intensity in the must.

The low yields caused early ripening and the harvest took place calmly and steadily, so facilitating an effective selection of grapes both in the field and in the winery.

The harvesting of black grapes began at CVNE on the 16<sup>th</sup> September and finished on the 15<sup>th</sup> October.

## *Winemaking*

These organically grown grapes were hand harvested and then held at 12°C for 12 hours to avoid oxidation of the must and maintain brightness in its colour. The alcoholic fermentation took place in stainless steel vats with naturally occurring, wild yeasts and at a temperature of 24°C to preserve the aromas and varietal expression of the Tempranillo grape.

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

## *Tasting notes*

Deep ruby red in colour with good aromatic intensity showing forest fruits such as blackberries, redcurrants and wild fruits. On the palate the red fruits characteristic of Tempranillo dominates along with floral notes. Barrel ageing gives a lightly spiced touch and a long, balanced finish.

This is an ideal wine to enjoy with Mediterranean foods, pasta, rice, cured ham as well as all types of cheeses and meat dishes.

Recommended serving temperature 16-18°C.