

Cune[®]

GRAN RESERVA 2010

• 94 points Wine Spectator

The first wine of this winery was named after its initials. At the beginning a red 'clarete' wine was made as a fine wine in the style of the Bordeaux "Claret" produced by the great chateaux's of the Medoc.

Name of Wine: CUNE GRAN RESERVA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2010
Vintage Rating: Excellent
Grape Varieties: 85% Tempranillo, 10% Graciano and 5 % Mazuelo.

Bottle Type: Bordeaux
Case / Bottle Size: Case of 6 bottles of 75 cl

Alcoholic Volume: 13.63% Vol.
Total Acidity: 5.51 (g/l)
pH: 3.59
Volatile Acidity: 0.54(g/l)
SO2 Free / Total: 33,6/100 (mg/l)

WINEMAKING

Made from hand selected grapes from our vineyards in Rioja Alta. The color and structure is obtained after alcoholic fermentation maceration. The malolactic fermentation gives the wine suitable for mature aged in American and French oaks. Finally passed into our drafts which will age under conditions suitable temperature and humidity until the time of going to market.

VINTAGE / HARVEST DESCRIPTION

The evolution of the vineyard during the 2010 harvest has been very good as a whole. The excellent state of the crop is due to a favourable climate during the year. In comparisons to previous vintages, this one starts with punctuality and evolves slowly without incidence during October, allowing a selective harvest confirming the excellent maturity.

TASTING NOTE

Maroon colour with red reminiscences. Aromatically there is a perfect balance between ripe black fruit and aromas from its time in oak such as vanilla, toffee, leaves snuff, etc ... On their way through the palate shows a softness and kindness that gives us a length with an aftertaste balsamic and fruity notes. Leaving a feeling of whole round wine with a nice tannin that allows us a very versatile pairing because of its balance.

