

Cune®

CRIANZA 2006

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. This wine, formerly known as 'Tercer Año' or '3rd year', is today called 'Crianza'.

Name of Wine:	CUNE
Type of Wine:	Red Crianza
Region of Production:	Rioja Alta
Year:	2006
Vintage Rating:	Excellent
Grape Varieties:	80% Tempranillo 20% Garnacha tinta & Mazuelo
Bottle Type:	Bordeaux
Case / Bottle Size:	C/12 – 75 cl C/24 – 37.5 cl C/24 – 18.7 cl
Alcohol Volume:	13.3 % vol
Total Acidity:	4.77
pH:	3.65
Volatile Acidity:	0.50
SO2 Free / Total:	30/80
IC:	8.5 (November 2007)
IPT:	55 (November 2007)



WINEMAKING

Carefully hand harvested, de-stalked, and short macerated, followed by fermentation in stainless steel tanks at a temperature between 26 and 28°C to retain varietal aromas. Following alcoholic fermentation the wine was transferred to American oak casks where it remained for at least 12 months, with regular rackings to develop its finesse, before it was bottled and released.

VINTAGE / HARVEST DESCRIPTION

Rains were moderate, yet stable during the whole winter and through the month of May, with also moderate temperatures, which advanced the growth cycle by 10 days compared to the previous year. Spring and summer were particularly dry with temperatures higher than the average of the previous years. September started with milder temperatures, which allowed for an excellent phenolic maturation of the grapes. Harvest in our vineyards started in mid September and lasted until the end of October. The health of the grapes was optimal in general terms.

TASTING NOTE

Bright cherry colour with some violet nuances. In the nose, red berries aromas remain over the oaky and balsamic notes from its ageing in wood. It shows an elegance in the mouth, yet very lively, with some spice back notes and a very balanced acidity.

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