

Cune®

CRIANZA 2010

- 90 points Parker. Wine Advocate
- 90 points Decanter

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 CRIANZA
Type of Wine: Red wine
Region of Production: Rioja
Year: 2010
Vintage Rating: Excellent
Grape Varieties: 80% Tempranillo
20% Grenacha tinta and Mazuelo.

Bottle Type: Bordeaux
Case / Bottle Size: C/12 – 75 cl
C/12 – 37.5 cl
C/24 – 18.75 cl

Alcoholic Volume: 13,50 % Vol.
Total Acidity: 4,74 gr/l
pH: 3,62
Volatile Acidity: 0,44
SO2 Free / Total: 30/80

WINEMAKING

Fermentation in stainless steel tanks at controlled temperatures of grapes from our vineyards in La Rioja Alta. The malolactic fermentation takes place in escrow and then the wine is aged in American oak barrels for a year, during which it acquires aromatic balance that characterizes him, as his finesse and overall expression.

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

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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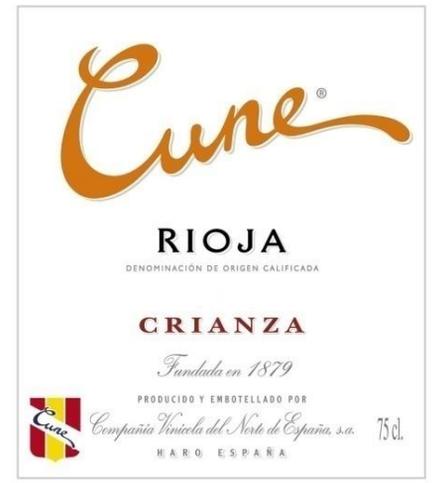
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