

Cune[®]

CRIANZA 2011

• 90 points Guía Peñín

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: 2011
Vintage Rating: Excellent
Grape Varieties: 80% Tempranillo
20% Garnacha 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
pH: 3,66
Volatile Acidity: 0,50
SO2 Free / Total: 32/80
IPT: 48

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

Harvest atypical, with uneven ripening and heterogeneous due to water stress and lack of contrast in temperatures during the day and night. These conditions have enhanced the need for a good selection in the vineyard and at the arrival of the grapes at the winery. The key feature of this harvest has been the excellent health of the grapes and the development of a fermentation without incident. Although maturation is one week early this year compared to previous years, the wines produced are well structured, with high content in polyphenols and good intensity colour, qualities that promise high quality wines.

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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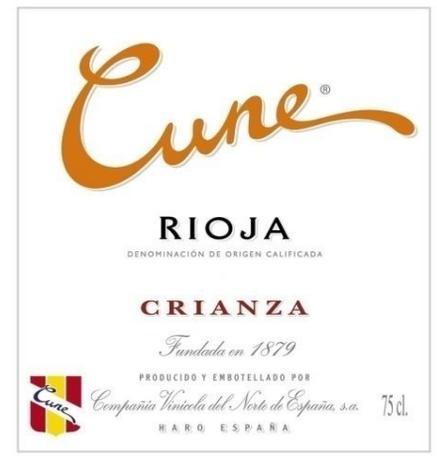
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