

Cune®

CRIANZA 2013

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: 2013
Vintage Rating: Good
Grape Varieties: 85% Tempranillo
15% 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: 4,94
pH: 3,64
Volatile Acidity: 0,47
SO2 Free / Total: 32/80
IPT: 50

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

This campaign has been characterized by a delay in the development cycle to be the later of the century.

After a spring with low temperatures and high rainfall and after a short summer, it's time to start vintage Bodegas CVNE September 30 with a pre-selection of vineyards and the pleasant temperatures of October do provide for good performance of those vineyards hardest hit by the adverse weather. Vintage ends on October 31 with good expectations for the wines of this vintage .

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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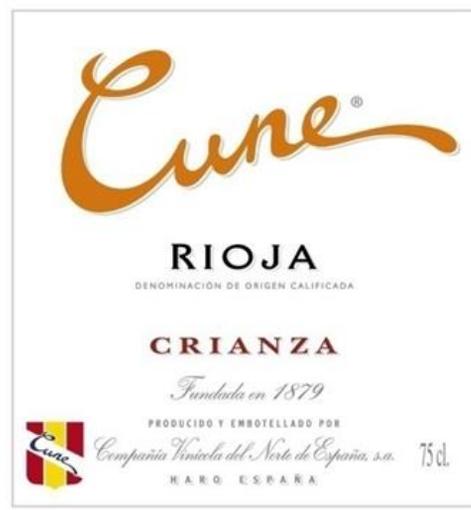
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