

Cune®

CRIANZA 2014

• 90 James Suckling points

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: 2014
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: 4,89
pH: 3,62
Volatile Acidity: 0,44
SO2 Free / Total: 30/80
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

The 2014 harvest amount exceeds the previous two vintages.. During the year, the climatology was favourable resulting in a vegetative cycle that allows to expect a good vintage Both the summer months and the harvest time have been marked by more rain than expected. Again preventive treatments performed in our vineyards, such as thinning clusters and leafless have allowed us to obtain a high quality grapes. The optimum time to harvest began the 23rd September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

TASTING NOTES

Beautiful garnet color with ellipse in pink tones. Attractive nose in which we find the red fruits and licorice, garnished by the sweet aromas that brings the aging in American oak barrels. In the mouth it has a soft and gentle step with a fresh and at the same time as long and fruity. All this makes us have a very pleasant wine to continue tasting. Perfect companion to the Mediterranean diet. Recommended service temperature between 16 and 18°C.



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