

Cune[®]

- 92 points. Parker Wine Advocate
- 90 points Guía Peñin

GRAN RESERVA 2008

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.

Name of Wine: CUNE GRAN RESERVA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2008
Vintage Rating: Very Good
Grape Varieties: 85% Tempranillo,
10% Graciano and
5 % Mazuelo.

Bottle Type: Bordeaux
Case / Bottle Size: Case of 6 bottles of 75 cl

Alcoholic Volume: 13.6% Vol.
Total Acidity: 5.5 (g/l)
pH: 3.59
Volatile Acidity: 0.55(g/l)
SO2 Free / Total: 30/88 (mg/l)

WINEMAKING

Made from hand selected grapes from our vineyards in Rioja Alta. The color and structure is obtained after alcoholic fermentation maceration. The malolactic fermentation gives the wine suitable for mature aged in American and French oaks. Before being bottled, traditionally clarified with egg whites. Finally passed into our drafts which will age under conditions suitable temperature and humidity until the time of going to market.

VINTAGE / HARVEST DESCRIPTION

It was a very wet spring followed by a mild, cloudy yet very dry summer. The development of the grapes showed a delay of 8 to 10 days in comparison with the previous vintages were the grape came in advanced; in spite of this the grapes ripened within the usual dates for Rioja. This delay continued until the harvest which, in our vineyards, started on October 1st. The grapes were healthy and the yield was noticeably lower than in previous years which produced a good ripening and a high quality

TASTING NOTE

Intense dark cherry color, with a top layer of color. Attractive aromas of berries, like blackberries, black currant, raspberry, all is joined together with the spices aromas from its ageing in the barrel. Its a complex wine very attractive on the palate, elegant with fine tannins.





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