

Cune®

ROBLE 2013

Name of Wine: Cune
Type of Wine: Roble
Region of Production: Ribera de Duero
Year: 2013
Vintage Rating : Good
Grape Varieties : 100% Tempranillo

Bottle Type: Bordeaux
Case / Bottle Size : C/ 6 75cl

Alcoholic Volume: 13,4 % Vol.
Total Acidity: 4,7 (g/l tartárico)
pH: 3,74
Volatile Acidity: 0,3
IPT: 65
IC: 12,5

WINEMAKING

Grapes harvests from vineyards owned by the winery situated in the town of Anguix. Age of vines 20 to 30 years old. Clay-limestone slopes. Altitude 800 meters.

Traditional wine making process, with a pre-fermentative maceration at low temperatures. 10 days of maceration. Malolactic fermentation in stainless steel tanks at control temperatures. Aged for 5 months in American oak barrels.

VINTAGE / HARVEST DESCRIPTION

The 2013 harvest following the standard pattern in Ribera del Duero, was significantly influenced by the weather. The temperatures recorded during the spring were lower than normal which together with a very wet winter left a late bud break which was beneficial to prevent attacks of criptogamitas diseases. It states that it is a brave and difficult harvest thanks to the professionalism of winemakers is completed with good quality.

TASTING NOTE

Purple colour. The nose shows complex aromas which are perfectly assembled black fruit, with aromas of oak, nuts, and spices. As it crosses the palate is very fleshy and creamy, with a nice tannin, which gives us an idea of the longevity of the wine.

Perfect pairing with spicy meats, game, stews, etc.



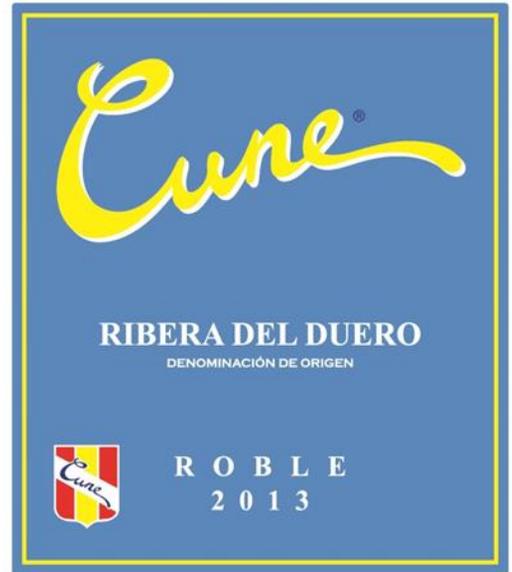
Cune®

ROBLE 2013

Name of Wine: BLACK
Type of Wine: Roble
Region of Production: Ribera de Duero
Year: 2012
Vintage Rating : Good
Grape Varieties : 100% Tempranillo

Bottle Type: Bordeaux
Case / Bottle Size : C/ 6 75cl

Alcoholic Volume: 13,4 % Vol.
Total Acidity: 4,7 (g/l tartárico)
pH: 3,74
Volatile Acidity: 0,3
IPT: 65
IC: 12,5



WINEMAKING

Grapes harvests from vineyards of the winery situated in the town of Anguix. Age of vines 20 to 30 years old. Clay-limestone slopes. Altitude 800 meters.

Traditional wine making process, with a pre-fermentative maceration at low temperatures. 10 days of maceration. Malolactic fermentation in stainless steel tanks at control temperatures. Aged for 5 months in American oak barrels.

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