

Cune®

ROBLE 2016

Name of Wine:	CUNE ROBLE
Type of wine:	Red Wine
Region of Production:	Ribera del Duero
Year:	2016
Vintage Rating:	Very Good
Grape Varieties:	100% Tempranillo
Bottle Type:	Bordeaux
Case / Bottle Size:	C/ 6 75cl
Alcoholic Volume:	14 % Vol.
Total Acidity:	4,34 (g/l tartárico)
pH:	3,78
Volatile Acidity:	0,47 gr/l

WINEMAKING

It is made with grapes from vineyards located about 800 m. of altitude in calcareous-clay and sandy loam soils located in the town of Villalba de Duero, Burgos. Traditional elaboration in stainless steel tanks with pre-fermentation maceration in cold. It ages for about 5 months in American oak barrels on its second year. Its stabilization is done by natural means.

VINTAGE / HARVEST DESCRIPTION

The vintage 2016 was declared as very good and it remembers much to the Ribera del Duero of the late 80's and 90's. With a winter and spring favored by the rains and with summer of temperature contrasts between day and night as usually typical in our area. We reached a point of optimum maturation for the vineyard that is blessed by mild rains in September which help palliate a dry summer. The wines of this harvest are high coloration, fruity, floral and very mineral aromas with an adequate balance that will contribute to a good aging.

TASTING NOTE

High purple layer. Nose with many notes of black fruits softened by the floral aromas that are punctuated by a touch of minerality which is intermingled with the vanilla coming from their brief stay in the barrel. As the sweet but marked tannin it passes through the palate gives us a long and persistent finish leaving us a sweet and fruity aftertaste. Perfect pairing with all kinds of fatty meats and game in the form of roasts, stews, in addition to the different cheeses in the area. Operating temperature 15-16°C.



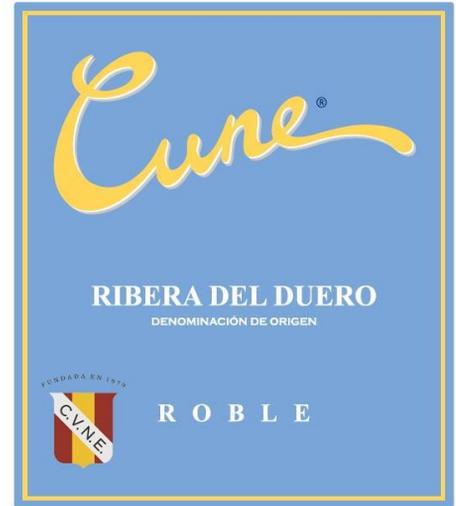
Cune®

ROBLE 2016

Name of Wine: CUNE ROBLE
Type of wine: Red Wine
Region of Production: Ribera del Duero
Year: 2016
Vintage Rating: Very Good
Grape Varieties: 100% Tempranillo

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

Alcoholic Volume: 14 % Vol.
Total Acidity: 4,34 (g/l tartárico)
pH: 3,78
Volatile Acidity: 0,47 gr/l



WINEMAKING

It is made with grapes from vineyards located about 800 m. of altitude in calcareous-clay and sandy loam soils located in the town of Villalba de Duero, Burgos. Traditional elaboration in stainless steel tanks with pre-fermentation maceration in cold. It ages for about 5 months in American oak barrels on its second year. Its stabilization is done by natural means.

VINTAGE / HARVEST DESCRIPTION

The vintage 2016 was declared as very good and it remembers much to the Ribera del Duero of the late 80's and 90's. With a winter and spring favored by the rains and with summer of temperature contrasts between day and night as usually typical in our area. We reached a point of optimum maturation for the vineyard that is blessed by mild rains in September which help palliate a dry summer. The wines of this harvest are high coloration, fruity, floral and very mineral aromas with an adequate balance that will contribute to a good aging.

TASTING NOTE

High purple layer. Nose with many notes of black fruits softened by the floral aromas that are punctuated by a touch of minerality which is intermingled with the vanilla coming from their brief stay in the barrel. As the sweet but marked tannin it passes through the palate gives us a long and persistent finish leaving us a sweet and fruity aftertaste. Perfect pairing with all kinds of fatty meats and game in the form of roasts, stews, in addition to the different cheeses in the area. Operating temperature 15-16°C.