

# Cune®

## 2016

<b>Name of Wine:</b>	Buenos Días
<b>Type of Wine:</b>	Roble – Red Wine
<b>Region of Production:</b>	Ribera de Duero
<b>Year:</b>	2016
<b>Vintage Rating :</b>	Very Good
<b>Grape Varieties :</b>	100% Tempranillo
<b>Bottle Type:</b>	Bordeaux
<b>Case / Bottle Size :</b>	Caja de 6 botellas de 75 cl
<b>Alcoholic Volume:</b>	14% Vol.
<b>Total Acidity:</b>	4,59 (g/l)
<b>pH:</b>	3,8
<b>Volatile Acidity:</b>	0,46

### WINEMAKING

Grapes harvested from vineyards of the winery situated in the town of Villalba de Duero, Burgos. 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 2016 vintage was rated as very good and reminds very much of the Ribera del Duero in the late 80's and 90's. Winter and spring favored by rains and summer with temperature contrasts between day and night as typical in the area. Soft rains helped to reach the optimum maturation point in September and these wines are of high coloration, fruity, floral and very mineral aromas with an adequate balance which contributes to a good aging.

### TASTING NOTE

Purple full body. High aromatic intensity with hints of black fruits, flowers and notes of minerality mixed with sweet aromas from his brief stay in American oak barrels. In the mouth its entrance is marked by a sweet tannin which gives us a personality and a long finish. Sweet and fruity aftertaste. Perfect pairing for all kinds of fatty meat dishes, game, roasts, stews, in addition to the various cured cheeses from the area, both cow and sheep milk. Ideal temperature 15-16°C.



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