

CUNE WINERY

CUNE 'GRAN RESERVA' RIOJA

RIOJA ALTA • RIOJA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

The specially selected grapes for Cune Gran Reserva come from our own vineyards in Torrentalbo. The vines are 45 years old on average, head-trained and south and east facing, while the soils are clayey with pebbles.

Wine Making

Manual harvesting in 20 kg boxes. At the winery, the boxes are kept in a cold store for 24 hours to prevent oxidation, stabilise the colour and preserve the aromas of the fruit. Alcoholic fermentation is carried out using our own yeasts in small stainless steel and concrete tanks, alternating different types of remontage. After fermentation, the wine is macerated for several days with the skins, during which regular tasting takes place to determine the ideal moment for drawing it off.

Food Suggestions

Pairs well with red meats, game, fatty fish, and cured cheeses.

TASTING NOTES

Intense cherry red layer. On the nose it is interesting for its complexity, highlighting the licorice, the fruits of the forest and the aromas of cloves, roasted coffee, cigar leaf, chocolate, caramel and certain balsamic notes, which naturally come from the stay in the barrel. The palate is marked by a velvety tannin that gives it the elegance of this wine as well as having a very attractive aftertaste. In the glass it will evolve, expanding its aromatic variety.

A grape blend of 85% Tempranillo, 10% Graciano, and 5% Mazuelo.

This wine contains allergens, sulfites.

SCAN >>

More About

This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc) & 750mL (8 units 2 pc)
- Organic
- Sustainable
- Vegan
- ABV%: 13.5
- Class: Red

REVIEWS

James Suckling | 98

Wine Spectator | 93

[CVNE.COM/EN/WINERIES/CUNE/](https://cvne.com/en/wineries/cune/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

