

CUNE WINERY

CUNE 'ROBLE' RIBERA DEL DUERO TINTO

RIBERA DEL DUERO • CASTILLA Y LEON • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

CVNE is one of the most important wine producers in Spain, on account of its illustrious history, and its omnipresence in the contemporary Spanish wine scene.

Wine Making

Fermentation takes place in stainless steel tanks with cold pre-maceration, followed by 5 months aging in used American oak barrels.

Food Suggestions

Pairs well with charcuterie, roasted or grilled white meats (such as pork or chicken), soft cheeses, and rice dishes.

TASTING NOTES

On the nose, this wine offers fresh cherry and currant fruit aromas, complemented by vanilla, coconut and cocoa notes derived from oak aging. The palate remains refreshingly light and fruit-forward, with red berries dominating, subtle floral hints and a smooth texture; the finish is lingering.

Tempranillo grape blend.

SCAN >>
More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 units)
- ABV%: 14
- Class: Red

CVNE.COM/EN/WINERIES/CUNE/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

