

FUNDADA EN 1879



Grapes

85% Tempranillo

10% Garnacha

5% Mazuelo

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.61

Total Acidity

5.15 g/l

Drinking Window

2023 - 2035

Tasting Guide



Light Medium Full

Tasting note printed

23/04/2024

Cune Gran Reserva 2014

Winemaker Notes

Intense dark cherry colour. Attractive aromas of blackberries, blackcurrants and raspberries, blended together with hints of spice and vanilla. Complex and elegant on the palate with fine tannins and a good length.

Vineyard

Made from hand selected grapes from our vineyards in Rioja Alta

Winemaking

The colour and structure is obtained after alcoholic fermentation maceration. The malolactic fermentation makes the wine suitable for ageing in American and French oaks. Finally the wine was left to age in our centenary cellars where it remained for a minimum of 36 months under optimum temperature and humidity conditions until being released to the market.

Vintage

The 2014 harvest amount exceeds the previous two vintages. During the year, the climate was favourable, resulting in a vegetative cycle that allowed us to expect a good vintage. Both the summer months and the harvest time have been marked by more rain than expected. Again preventative treatments performed in our vineyards, such as thinning clusters and leaves, have allowed us to obtain good quality grapes.

Food match

Grilled and Roasted Red Meats

A perfect companion for any dish of the Mediterranean diet

