

FUNDADA EN 1879



Grapes

85% Tempranillo

10% Graciano

5% Mazuelo

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

1.9 g/l

pH

3.62

Total Acidity

5.09 g/l

Drinking Window

2023 - 2036

Tasting Guide



Light Medium Full

Tasting note printed

17/04/2024

Cune Gran Reserva 2016

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 2016 harvest at CVNE began on the 19th September and ended on the 31st October. This was a year of excellent quality at CVNE and was characterised by a lack of rainfall between May and October. The year began with a dry, mild winter and rain at the beginning of spring. August brought higher than average temperatures and with no rain, so delaying ripening of the grapes. Although the harvest was eventually later than usual, it was of great quality and with the wines in excellent health.

Food match

Grilled and Roasted Red Meats

A perfect companion for any dish of the Mediterranean diet

