

FUNDADA EN 1879



Grapes

60% Garnacha
30% Tempranillo
10% Graciano

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

1.8 g/l

pH

3.73

Total Acidity

5.03 g/l

Drinking Window

2023 - 2024

Tasting Guide



Light Medium Full

Tasting note printed

27/07/2024

Cune Organic 2019

Winemaker Notes

Deep ruby red in colour with good aromatic intensity showing forest fruits such as blackberries, redcurrants and wild fruits. On the palate the red fruit characteristic of Tempranillo dominates along with floral notes. Barrel ageing give sa lightly spiced touch and a long, balanced finish.

Vineyard

The organically grown grapes were hand harvested and then held at 12 degrees for 12 hours to avoid oxidation of the must and maintain the bright colour.

Winemaking

The alcoholic fermentation took place in stainless steel vats with naturally occurring wild yeasts and at a temperature of 24 degrees to preserve the aromas and varietal expression of the Tempranillo grape. The wine was then aged in oak barrels for four months in order to develop power and volume before bottling.

Vintage

The 2019 Garnacha harvest began at the end of September and ran into the beginning of October. There was a lot of temperature variation along with some rainfall in May and June and the overall quantity of grapes was reduced in the vineyards of Rioja. But this lead to the formation of small, healthy bunches of loosely packed grapes with high quality potential.

Food match

Grilled and Roasted Red Meats

Try with the traditional Migas dish with chorizo.

