

FUNDADA EN 1879



#### Grapes

60% Garnacha  
30% Tempranillo  
10% Graciano

#### Region/Appellation

Rioja

Alcohol by volume  
13.5%

Residual Sugar  
less than 2 g/l

pH  
3.7

Total Acidity  
5.2 g/l

Drinking Window  
2025 - 2024

#### Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed  
31/01/2026

# Cune Organic 2021 6x75cl

## 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. Barel ageing give a 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 weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favorable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields, the grapes improved significantly with this rainfall.

The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening. The grapes were healthy, well-balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential. The harvest began on the 16th of September and ended on the 21st of October.

## Food match

Try with the traditional Migas dish with chorizo.

