



Grapes

Region/Appellation
Ribera del Duero

Alcohol by volume
14%

Residual Sugar
less than 2 g/l

Tasting Guide



Tasting note printed
18/09/2025

Cune Ribera del Duero 2023

6x75cl

Winemaker Notes

The nose reveals a mixture of red fruits aromas combined with those reflecting the wine's barrel ageing, such as vanilla and coconut. The palate is fresh and silky, dominated by red fruits with hints of white flowers and marked with the personality of wines from Ribera. The finish is long and fruit driven.

Vineyard

The grapes for this wine come from selected vineyards which are above 800m altitude on clay-chalk and sandy-loam soils. Continental climate with severe winters and warm summers with cold nights.

Winemaking

Winemaking was traditional, with a pre-fermentation in stainless steel vats at controlled temperature. The wine was aged for 5 months in American and French oak barrels.

Vintage

The 2023 harvest, much like that of 2022, was defined by drought and high temperatures throughout the growing season. These conditions led to an early harvest, which began on 20th September and concluded on 12th October.

September was marked by early rains, which helped moderate alcohol levels and promoted a steady ripening of the grapes. Overall, the vintage yielded excellent acidity and a structure characterised by balance.

Food match

Venison stew

