

FUNDADA EN 1879



#### Grapes

85% Tempranillo  
15%: Garnacha, Mazuelo

Region/Appellation  
Rioja

Alcohol by volume  
13.50%

Residual Sugar  
1.7 g/l

pH  
3.6

Total Acidity  
5.1 g/l

Drinking Window  
2024 - 2026

#### Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed  
10/03/2025

# Cune Crianza 2018 3 x Magnums 3x150cl

## Winemaker Notes

A surprisingly aromatic nose with red fruits and liquorice, nicely balanced with the American oak flavours of vanilla, cocoa and caramel.

## Vineyard

The vineyards for Cune Crianza are in Rioja Alta, and close to CVNE which makes it easy to get the grapes to the bodega in the best condition. Approximately half are our own vineyards in Haro and other nearby villages and the remainder of the grapes are bought from growers in the region. We have relied upon these growers for generations for the production of Cune Crianza and each year CVNE's technical team monitor the vineyards and counsel the growers. The grapes come from different locations with a diversity of soils, orientations, pruning and trellising techniques and vine age. Cune Crianza is a blended wine which reflects its own typical style year after year.

## Winemaking

Alcoholic and malolactic fermentation took place in stainless steel tanks at controlled temperatures. The wine was then aged in American oak for 1 year.

## Vintage

The 2018 harvest began at CVNE on the 19th September and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The season began with a dry autumn, following one of the worst droughts in history, fortunately winter brought long awaited rains, along with cold spells, frost and snow, which have become common in recent years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

## Food match

Grilled and Roasted Red Meats

Perfect with Tapas!

