

FUNDADA EN 1879



Grapes

Region/Appellation
Rioja

Alcohol by volume
13.5%

Tasting Guide



Tasting note printed
20/04/2025

Cune Organic 2022 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. 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

This year, due to the drought and the high temperatures recorded, the state of the grapes were not homogeneous at the time of harvest, but rather differed depending on the location of the plots, the yield and other factors. The harvest was earlier than in previous vintages due in large part to the very warm temperatures we had from May until the harvest date and the scarce rainfall throughout the summer months. Ripening samplings and analysis of the grapes are crucial for decision making prior to harvest in order to begin at the optimal time to preserve the primary aromas, acidity and freshness in the production of this organic wine.

Food match

Try with the traditional Migas dish with chorizo.

