



○ Cune - Rioja



12.00 €

15.49 USD

The reserve of Cune it is elaborated by the fifth generation of the founders of Cune. The pick up of Tempranillo was made manually. A raising of at least 12 months in barrel with a maturation in bottle before its exit to the market.

Elaboration

Manual harvesting of the grapes, that once stripped happen to stainless steel tanks where the alcoholic fermentation to temperature controlled between 28°C and 30°C takes place during 12 to 15 days. After the second fermentation that smooths and clears the wine, one comes to a polished raising from at least two years in barrel from American and French oak by turns in every 6 months; finally the wine remains in bottle during a minimum of a year.

Data harvest

Smooth winter and precocious spring reason why the vegetative cycle came slightly advanced. In the first days of



FLAMENCO → SPAIN — GOURMET CORNER

September they lowered the temperatures and the maturation slowed down. Towards the 10 of October an unexpected return arrived from the summer and the high temperatures as much caused a good development of our vineyards in absence of plagues and diseases and an optimal maturation of the grape in sugar concentration as in the total synthesis of polifenoles. Total precipitation 474 lts during the agricultural campaign and 1,875 hours of light.

Characteristics

Type of wine: Red

Classification: Reserve

Harvests: 2001

Qualification of the year: Excellent Degree alcoholico:13%

Varieties of used grape: 80% Tempranillo, 10% Mazuelo, 5% Grenache and 5%Graciano

Capacity of bottle: Bordelesa, 75 CL (bottle)(Bordelesa)

The tasting references of the wine

Intense color, of good appearance, place setting. In the smell are variety memories of tempranillo and certain shades of blackberry interesting complex and bouquet, toasted. Silky and with a long flavour in mouth.

The Oenologist's advice.

After traveling, the wine needs to rest like minimum 48 hours, before arriving at the table. To conserve the wine bottles in a fresh place between 14°C and 18°C, fallen down and without abrupt changes of temperature. Taste the wines to a temperature between 16°C and 18°C, praising/pouring off them if necessary.