

Cune Crianza 2015

- Gold Medal – Mundus Vini
- Silver Medal - CINVE

The first wine of this winery was named after its initials. At the beginning a red 'clarete' wine was made as a fine wine in the style of the Bordeaux "Claret" produced by the great chateaux's of the Medoc. This wine, formerly known as "Tercer Año" or '3rd year', is today called 'Crianza'.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2015
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Excellent
- **Grape Varieties:** 85% Tempranillo, 15% Garnacha tinta and Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 37.5 cl., 18.75 cl

Analytical data

- **Alcoholic volume:** 13,5 % Vol.
- **Total Acidity:** 4,77
- **pH:** 3,62
- **Volatile acidity:** 0,55
- **ASO2L/T:** 3/80
- **IPT:** 46

Winemaking

Fermentation in stainless steel tanks at controlled temperatures of grapes from our vineyards in La Rioja Alta. The malolactic fermentation takes place in tanks and then the wine is aged in American oak barrels for a year, during which it acquires aromatic balance that characterizes him, as his finesse and overall expression.

Vintage / Harvest description

The 2015 harvest merges as one of the best harvest over the past years. Throughout the vine cycle the weather conditions have been optimum. The vineyard has shown and excellent quality results. Harvest started 10 days in advance. Nice warm weather conditions during the harvest allow to make a selective harvest.

Tasting notes

Garnet color with violet notes on the meniscus. In the nose it is surprisingly aromatic specially emphasized the red fruits and licorice in balance with the aromas from the American barrel which reminds us of vanilla and cocoa with some caramel. Its smooth entry into the mouth takes us to a round step with a long, fruity retro-tail. It is a pleasant, fresh and perfect companion wine for all the dishes of the Mediterranean diet. Recommended service temperature between 16 and 18°C.