

Cune Reserva Tinto

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 85% Tempranillo, 15% Red Blend

WINEMAKING: Alcoholic fermentation takes place at a controlled temperature in 20,000 kg stainless steel tanks where we alternate different types of remontage (traditional and pump), delestage and pigeage. After fermentation, the wine undergoes heat maceration and remains in the vat for approximately 18 months.

AGING: 18 months in French & American Oak, 12 in bottle



THE STORY

CVNE is one of the most important wine producers of Spain, on account of its illustrious history and its omnipresence in the contemporary Spanish wine scene. Founded by the Real de Asua brothers in 1879, it remains family-owned and family-run, with the latest generation committed more than ever to making great wine in meaningful quantities. Today it still sits on its original site in the wine district, Barrio de la Estación, in Haro, Rioja Alta. The Haro winery comprises a collection of structures and cellars, most dating from the 19th century. Above the cellars are the winemaking, bottling, and shipping facilities, conserved to this day. The winemaking process continues with the same dedication and care as it started in the company's early days.

THE SELLING POINTS

AWARDS: 93pts James Suckling

SUSTAINABILITY: Vegan

PAIRINGS: Fish, meat, cheese and stews

