

# Cune

## Gran Reserva Tinto

### THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja

**WINEMAKING:** Hand-harvested, cold stored 24 hours, native yeast fermentation in stainless and concrete, malolactic in concrete.

**AGING:** American and French oak, 24 months.



### 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 ADJECTIVES

**OVERALL:** Aromatic & Complex

**AROMAS / FLAVORS:** Ripe fruits and complex toasted spices from barrel aging.

**MOUTHFEEL:** Silky & Lingering

### THE SELLING POINTS

**SUSTAINABILITY:** Vegan, Sustainable In Practice

**PAIRINGS:** Duck Confit or Grilled Veal Chops

