

Cune Organic Tempranillo

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 100% Tempranillo

WINEMAKING: These organically grown grapes were hand harvested and then held at 12°C for 12 hours. Naturally occurring, wild yeasts.

AGING: 4 months in oak barrels

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: Fruity with a spiced touch

AROMAS / FLAVORS: Forest fruits like blackberries and red currants; floral notes, lightly spicy

MOUTHFEEL: Smooth & balanced

THE SELLING POINTS

Organic Rioja at an unbeatable price!

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Mediterranean foods, pasta, rice, cured ham, cheeses

