



C.V.N.E.

Cune Rioja Gran Reserva
2017

\$28.45

* Suggested retail price



Vegan

	Product code	12591944
	Licensee price	\$25.96
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen calificada (DOCa)
	Region	La Rioja
	Subregion	Alta
	Appellation	Rioja
	Classification	Gran reserva
	Varietal(s)	Tempranillo 85 %
	Varietal(s)	Graciano 10 %
	Varietal(s)	Mazuelo 5 %
	Colour	Red
	Sugar content	1.6
	Closure type	Cork



ABOUT THIS WINERY

A bottle of C.V.N.E. is filled with 130 years of love story between Rioja wines and its lovers. This great wine-growing region shares 545 hectares of its fabulous terroirs with the masters of the Compagnie Viticole du Nord de Espagne, who have been producing Cune, Imperial and Contino for decades, combining today the best modern techniques with the orchestrating tradition. their worldwide reputation.

TASTING NOTES

Garnet color with brilliant intensity. Aromas of berries and liquorice complemented by spices, vanilla and a roasted touch. The palate is suave with silky tannins that lead to a lingering finish. Pairings with riojana patatas, veal kidneys and lamb.

PRODUCT NOTES

The Cune Gran Reserva is made from grapes from the vineyards of Rioja Alta. This region is characterized by clay-limestone soils and a continental and Mediterranean climate. Manual harvest.

PRODUCTION NOTES

The grapes of Cune Gran Reserva are destemmed and crushed. Aging takes place in American and French oak barrels for 24 months. The wine is then refined in 129 bottles for 36 months.

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