



C.V.N.E. Cune Rioja Gran Reserva 2014



92 POINTS

“ CVNE still buys half of the grapes they vinify, but they now use 100% of their own grapes for the 2014 Cune Gran Reserva. From a challenging year with abundant rains during the harvest, it's approximately 85% Tempranillo, 10% Graciano and 5% Mazuelo (Cariñena), a classical blend with 13.5% alcohol. It fermented in stainless steel and concrete vats with indigenous yeasts followed by malolactic in concrete and élevage in American and French oak barrels for 24 months. The bottles are kept for at least three years before they are sold. It's quite austere and serious, with a shy nose and a backward personality but with the sweet spices and the character of the traditional Gran Reservas. The palate is polished and balanced, with very fine and abundant tannins. It's a powerful Gran Reserva with some youth. It transcends the difficult harvest.”

- Luis Gutiérrez, October 2020



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