

Cune Blanco 2020

The winery's first wine was named after its initials. A simple mistake, a typo, where the V was written as U, resulted in the creation of the iconic Cune brand.

This white wine has been produced by the company since the 19th century.



- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2020
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Very good
- **Grape varieties:** 100% Viura
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13%
- **Volatile acidity:** 0.28
- **Total acidity:** 5.66
- **SO₂ Free/Total:** 27.2/98
- **pH:** 3.29
- **Suitable for vegans**

The vineyard

Cune Blanco is made from Viura grapes from our own 40-year-old vines in Torremotalvo, together with vineyards from regular suppliers near the town of Haro. The complexity is provided by the different altitudes, orientations, and types of soil, always looking for the freshness and balance that characterize this wine.

Winemaking

This is a young white made from the Viura grape variety. The grapes were harvested and pressed with great care, producing a must that fermented at carefully controlled temperature. The wine was then stabilised naturally prior to bottling.

Vintage / Harvest description

Harvest of white grapes began at CVNE on the 11th September 2020, with selective picking, and ended on the 7th October. This has been an atypical year for white grapes, which ripened more slowly than usual and have given very aromatic wines.

The year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year.

Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes were very healthy on arrival at the winery.

The vineyards of both Rioja Alta and Rioja Alavesa were healthy throughout the growing season.

Tasting notes

Pale yellow colour.

The nose shows fresh fruits as apples and pears, intertwined with sweet banana and some citrus notes. The palate is smooth and with a long finish sustained by its crisp acidity.

The retronasal sensation is elegant and fruity and suggests a perfect match with fish, seafood and all types of appetizers.

Recommended serving temperature 8 to 10°C.