

# CUNE BLANCO 2023

*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:** 2023

**DOCa vintage rating:** pending

**C.V.N.E. vintage rating:** pending

**Grape varieties:** 100% Viura

**Type of bottle:** Bordeaux

**Bottle size:** 75cl.

**Alcoholic volume:** 13%

**pH:** 3.35

**SO<sub>2</sub> Free/Total:** 30.4/96

**Total acidity:** 5.05

**Volatile acidity:** 0.25

**Suitable for vegans**



## The vineyard

Cune Blanco is made with Viura grapes from our own 20-year-old vines in Rioja Alta, as well as with vineyards from regular suppliers of different subzones. The complexity of the wine 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 stabilized prior to bottling.

## Vintage / Harvest description

The 2023 growing season has been complicated throughout the cycle from a climatic point of view, ending with a very intense harvest in terms of work both in the vineyard and in the winery. After a rather dry winter we had some early bud break. Rainfall was also scarce in spring, although storms at the beginning of the summer and mild temperatures in June and July eased the situation a little and the vines had a short-lived respite. Several heat waves in August, with daytime temperatures exceeding 40°C and night-time temperatures higher than usual for those dates, set off the alarm bells again. The situation did not improve with the heavy rainfall in the first fortnight of September, which caused us to fear for the health of the grapes. In Rioja Alta and Rioja Alavesa where there were still days left to reach ripening, the biggest challenge has been to be able to wait for the plant to assimilate the water and to achieve a balance between technological ripening and phenolic ripening by monitoring each plot on a daily basis.

In Haro, the white grape harvest began on September 13 and ended on October 7. In an end, the grapes ripened well and were in good health, so all in all it has been a good vintage for white wine production.

## Tasting notes

Straw yellow in colour with greenish notes.

On the nose we discover spring flowers along with fruit such as apples and pears...

On the palate it is smooth and elegant with a long mid-palate, leaving us with a fruity flavour in the aftertaste. It's a classic white Viura.

Ideal to pair with an aperitif and all kinds of fish.

Recommended serving temperature between 8 and 10°C.