

# CUNE BLANCO 2024

*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:** 2024  
**DOCa vintage rating:** Good

**Grape varieties:** 100% viura  
**Type of bottle:** Bordeaux  
**Bottle size:** 75cl.

**Alcoholic volume:** 13%  
**pH:** 3.32  
**SO<sub>2</sub> Free/Total:** 30.4/96  
**Total acidity:** 5.35  
**Volatile acidity:** 0.27  
**Suitable for vegans**



## The vineyard

The viura variety is sourced from our own 20-year-old vineyards in Rioja Alta, complemented by grapes from trusted suppliers across various subzones. The wine's complexity lies in the diversity of vineyard altitudes, orientations, and soil types, unified by a singular goal: achieving freshness and balance—defining hallmarks of its identity.

## Winemaking

We carefully select the finest viura vineyards from the Rioja Alta and Alavesa subzones, where ideal conditions for vine cultivation converge. Following a cold maceration in contact with the skins, the grapes are gently pressed, and the resulting must is transferred to stainless steel tanks for alcoholic fermentation under controlled temperatures. Once fermentation is complete, the wine is clarified, bottled, and prepared for release to the market.

## Vintage/ Harvest description

The 2024 growing season began with a warm March, advancing budbreak by approximately 10 days. Cooler temperatures and rainfall in April and May followed, causing a vegetative pause and delaying veraison by 10 to 15 days, depending on the area.

The harvest was notably short due to low bud fertility, further compounded by irregular fruit set driven by cold temperatures, limited sunlight, and rain during flowering. Consequently, the 2024 harvest is one of the smallest in recent years, surpassed only by that of 2017.

Despite the challenging weather conditions, vine health remained robust throughout the season. Anticipated instability accelerated the harvest, and although yields were low, the resulting grapes were of excellent quality. Harvesting of the white grapes began on September 18 and concluded on October 6.

## Tasting notes

Pale yellow in hue, this wine opens with an inviting bouquet of spring flowers and white orchard fruits, including apple and pear. The palate is smooth and elegant, offering a flowing texture and a long finish with lingering fruity notes that reflect the viura grape's distinctive character.

An ideal white for pairing with light appetizers and delicate fish dishes.

Recommended serving temperature: 8–10°C.