

# CUNE BLANCO 2025

*A precise and refreshing expression of Viura, defined by natural acidity, clarity of fruit and a subtle mineral Edge.*



**Type of wine:** White  
**Region of production:** Rioja  
**Year:** 2025

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

**Alcoholic volume:** 13%  
**pH:** 3.38  
**SO<sub>2</sub> Free/Total:** 30.4/80  
**Total acidity:** 4.9  
**Volatile acidity:** 0.24  
**Suitable for vegans**



## The vineyard

This white wine is produced from Viura grapes sourced from the winery's own vineyards, with an average age of 20 years, located in Rioja Alta, as well as from long-standing partner growers based in different subzones across Rioja. The wine's complexity stems from the diversity of altitudes, exposures and soil types found across these vineyards. A shared guiding principle is the pursuit of freshness and balance, which defines the identity of the wine.

## Winemaking

The wine is made from a careful selection of the finest Viura vineyards in the Rioja Alta subzone, where conditions are particularly well suited to vine growing. Following a cold maceration in contact with the skins, the grapes are gently pressed and the must is transferred to stainless-steel tanks, where alcoholic fermentation takes place at controlled temperatures. Once fermentation is complete, the wine is clarified before bottling and release.

## Vintage/ Harvest description

During the 2025 growing season in the DOCa Rioja, March was cold and wet, leading to a slight delay in the vine cycle. The intense heat experienced in June and August reversed this trend, accelerating vine development.

Despite significant climatic and sanitary challenges, the absence of rainfall towards the end of the season, together with marked day-night temperature differences, allowed for steady and progressive ripening. The harvest, which took place between September and October, yielded lower volumes but grapes of exceptional quality and outstanding sanitary condition.

At CVNE, the white grape harvest began on 5 September and concluded on 3 October.

## Tasting notes

Pale yellow in colour with greenish highlights; clear and bright.

On the nose, it stands out for its fresh citrus character and notes of white fruit (green apple and pear), complemented by a subtle hint of orange blossom.

On the palate, the wine is light and vibrant, with well-balanced acidity that brings freshness and lift, leading to a clean, mineral finish characteristic of the variety.

An ideal match for white fish, seafood and rice dishes, or simply to enjoy by the glass.

Recommended serving temperature: 8–10 °C.