Cune Blanco 2022

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:** 2022
- **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:** 0.32
- **Total acidity:** 5.26
- **SO_2 Free/Total:** 28.8/89
- **pH:** 3.4
- **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 stabilised prior to bottling.

Vintage / Harvest description

The harvest at CVNE began on September 8th with the Viura variety in our Torremontalbo vineyards, ending with the rest of the white grape varieties on September 27th.
This year, due to the drought and the high temperatures recorded, the state of the grapes was not homogeneous at the time of harvest, but rather differed depending on the location of the plots, the yield and other factors. Ripening samplings and analysis of the grapes are crucial for decision making prior to harvest in order to begin at the optimal time.
The weather during harvest helped to maintain the excellent health conditions of the grapes. In addition, the drop in temperatures that took place at the end of the harvest will help the good evolution in maturation and will allow us to make wines with great ageing potential.

Tasting notes

Pale yellow in colour.
Good aromatic intensity where we find mostly white flowers and pome fruits, such as apple, pear and pineapple.
A soft entrance on the palate, and an elegant mid palate with a long and fruity finish.
Perfect to pair with appetizer and all kind of fish.
Recommended serving temperature 8 to 10ºC.