

Cune Rosado 2020

The first wine of this winery was named after its initials. At the beginning a red 'clarete' wine was made as a fine wine in the style of the Bordeaux "Claret" produced by the great chateaux's of the Medoc



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

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 5.51
- **pH:** 3.37
- **Volatile acidity:** 0.33
- **SO₂ Free/Total:** 25.6/80
- **Suitable for vegans**

The vineyard

Grapes come from our own vineyards in Rioja Alta, mainly in the area of Sajazarra, from the the plots of Cerecillo and Ascarza whose soils are cool clay loam. Some vines are bush trained and others are trellised and east-west facing.

The vineyard soils are of average vigour and vine of between 8 and 20 years old are used for the production of this rosé wine.

Winemaking

Tempranillo grapes were hand harvested and transferred to stainless steel vats where we maintain temperatures of 10-12°C, to avoid the onset of fermentation. Between 24 and 48 hours later, once the desired colour had been reached, the now pink tinged must was drained from the vat. Fermentation took place at controlled temperatures of between 16 and 18°C in order to preserve the aromas and fruit characteristics which characterise this wine.

Vintage / Harvest description

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 red grapes harvest begins on September 9 in the Torremontalbo area and finish on October 9 in our plots in Cihuri.

Tasting notes

Very bright strawberry red colour, intense nose, sweet hints that reminds to the candies bringing us back to the childhood. All together invites us to taste it, and here it is where we find new world of sensations because through our palate it gives a perfect balance between sweetness and acidity which provides the freshness even in the aftertasting. The end is so nice that comes perfect to pair with appetizers, pasta, vegetables, blue fish and light meats. Ideal temperature 8-10°C.

