

# Cune Rueda 2019

*The first wine produced by CVNE was named after its initials. A simple orthographic mistake where the V was written as U resulted in the creation of the Cune brand.*



- **Type of wine:** White
- **Region of production:** Rueda
- **Year:** 2019
- **DOC vintage rating:** Excellent
- **Grape Varieties:** 100% Verdejo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

## Analytical data

- **Alcoholic volume:** 13 % Vol.
- **Total Acidity:** 4.53
- **pH:** 3.39
- **Volatile acidity:** 0,37
- **SO<sub>2</sub>Free/Total:** 30/99
- **Suitable for vegans**

## Winemaking

This youthful white wine is made from the Verdejo variety. Following pressing, the must was put into stainless steel vats where fermentation took place at controlled temperature. This enabled the primary aromas of fruits and flowers which characterise the variety to be extracted and retained.

## Vintage / Harvest description

The 2019 harvest began on the 3rd September, with very good quality grapes and yields which were lower than the year before. After an extremely dry winter and spring with drought like conditions, rain fell at an ideal time to guarantee complete and total ripening of the grapes. The diurnal temperature range during the ripening period facilitated a slow, gradual ripening of the grapes leading to their being in perfect health and balance for the production of an aromatic wine.

## Tasting notes

The wine is yellowy green in colour. It is intensely aromatic on the nose with aromas of peaches, apricots and gentle aniseed hints. The palate is smooth and expressive. On the finish, a certain bitterness gives the wine freshness. It is an ideal match for all manner of occasions, whether aperitif, seafood, fish or even exotic sauces. Recommended serving temperature 6-10°C.

