

Cune Rueda 2020

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:** 2020
- **DOC vintage rating:** Excellent
- **Grape varieties:** 100% Verdejo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13%
- **Total acidity:** 5.95
- **pH:** 3.25
- **Volatile acidity:** 0.41
- **SO₂Free/Total:** 32/120
- **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 2020 vintage was the 40th anniversary of the Rueda D.O. Harvest began on the 1st and ended on the 25th September with yields down 2% on the previous year. After a mild year, the harvest took place calmly and enabled selection in the vineyards. The grapes arrived at the winery in optimum health and ripeness. Predictions for the wines are unbeatable since the quality parameters are perfect for making wines with good volume and acidity on the palate, as well as being aromatic.

Tasting notes

The wine is pale yellow with green highlights in colour. It is intensely aromatic on the nose highlighting white flowers and exotic fruits or balsamic notes. On the palate it is smooth with a pronounced expressivity with a long and fruity aftertaste. It is an ideal match for all manner of occasions, whether aperitif, seafood, fish...

Recommended serving temperature 6-10°C.