

# Cune Rueda 2022

*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:** 2022
- **DOC vintage rating:** Good
- **Grape varieties:** 100% Verdejo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 37,5 cl & 18,5 cl

## Analytical data

- **Alcoholic volume:** 13%
- **Volatile acidity:** 0.41
- **Total acidity:** 5.32
- **SO<sub>2</sub>Free/Total:** 30.4/81
- **pH:** 3.27
- **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 2022 harvest began on August 16 and ended on October 16, being the earliest and longest harvest to date. Grapes of high quality and of optimal health conditions fostered by the good weather.

The grapes were harvested at the optimal stage of maturation, entering the winery at a controlled and staggered way. According to the D.O. Rueda, the high quality of the grapes predicts very good prospects for the 2022 vintage.

## Tasting notes

Pale greenish yellow color.  
High aromatic intensity with notes of fennel and boxwood, along with tropical fruits and citrus.

On the palate it is cheerful and marked by its varietal character. The subtle final bitterness gives us a long, fruity and balsamic aftertaste.

Ideal to enjoy alone or paired with shellfish, fish and even exotic food.

Recommended service temperature 6 to 10°C.

