

CUNE RUEDA 2023

Type of wine: White
Region of production: Rueda
Year: 2023
DO vintage rating: pending

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.



Grape varieties: 100% Verdejo
Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 13%
pH: 3.23
SO₂ Free/Total: 28.8/80
Total acidity: 5.83
Volatile acidity: 0.40
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 2023 harvest begins on August 15 and ends on October 5 with lower production. The harvest is carried out at night to preserve the grapes in perfect organoleptic conditions and avoid oxidation. The very hot weather conditions in August and heavy rainfall at the beginning of September have allowed the grapes to ripen properly and they are in optimum sanitary conditions.

Tasting notes

Greenish-yellow in colour.
Aromatically, we appreciate notes of tropical fruits, with citrus and herbaceous touches such as fennel and boxwood.
On the palate the entry is fresh and long, with a mild bitter finish that prolongs the fruity aftertaste that invites us to continue tasting this wine.
Perfect to enjoy it alone or to accompany it with seafood, fish, even exotic sauces.
Recommended serving temperature 6 to 10°C.