

# CUNE RUEDA 2024

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:** 2024  
**DO vintage rating:** pending

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

**Alcoholic volume:** 13%  
**pH:** 3.23  
**SO<sub>2</sub> Free/Total:** 28.8/80  
**Total acidity:** 5.83  
**Volatile acidity:** 0.40  
**Suitable for vegans**



## Winemaking

A young white wine made from the verdejo variety. After pressing, the must is transferred to stainless steel tanks to undergo alcoholic fermentation at a controlled temperature. This process enhances the extraction and preservation of the primary fruity and floral aromas characteristic of the variety.

## Vintage / Harvest description

The 2024 harvest began on August 29 and concluded on October 4. It was a smaller harvest compared to previous years.

The grapes were harvested at night and in stages to preserve their optimal organoleptic qualities and prevent oxidation.

Climatic conditions, with significant temperature differences between day and night and moderate daytime temperatures, encouraged a slower ripening process. This allowed the grapes to be harvested at their ideal parameters, though it also accelerated the pace of harvest during the final two weeks.

The lower yield was a result of the weather conditions and the implementation of sustainable vineyard practices.

The resulting wines are expected to showcase fresh aromas on the nose and excellent volume on the palate.

## Tasting notes

With a bright greenish-yellow hue, this wine offers an appealing aromatic intensity, showcasing tropical fruit aromas intertwined with delicate balsamic and citrus notes that evoke freshness and vibrancy.

On the palate, it delivers a fresh entry and a smooth progression, complemented by pleasant volume. The finish is long and delightfully fruity.

An ideal companion for countless occasions, perfect with appetizers, seafood, and fish dishes.

Serving temperature 6 to 10°C.