CUNE
RUEDA 2025

Cune was the first wine produced by CVNE. Its name was born from the Company's initials, transformed by a small typographical slip between the U and the V that gave rise, almost by chance, to a brand destined to become a historic benchmark.

Type of wine: White
Region of production: Rueda
Year: 2025

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

ABV: 13%
pH: 3.44
SO_2 Free/Total: 28.8/92
Total acidity: 5.30
Volatile acidity: 0.39
Suitable for vegans



Winemaking

A young white wine made from the Verdejo grape.

After gentle pressing, the must is transferred to stainless steel tanks where it undergoes alcoholic fermentation at a controlled temperature. This careful process helps to extract and preserve the fresh, fruity and floral aromas that are typical of the variety.

Vintage / Harvest description

The 2025 vintage in the heart of Rueda is defined by outstanding quality and impeccable fruit health, in a year marked by a slight reduction in yields that favoured greater aromatic concentration.

Thanks to a slow, measured ripening cycle and the precision of night harvesting, Verdejo achieved a masterful balance between vibrant acidity and intense notes of tropical fruit and fennel.

The result is a series of clean, elegant musts, with the characteristic mineral nuance of the region's gravel soils and a persistence on the palate that suggests one of the strongest ageing potentials of recent years.

Tasting notes

Bright straw yellow in colour, with green highlights. On the nose, it shows high aromatic intensity, where white and tropical fruit intertwine with the herbaceous nuances of fennel, so characteristic of La Seca.

On the palate it is fresh, balanced and precise, with a remarkable sense of purity. The vibrant acidity enhances its mineral character, leading to an elegant, gently bitter and persistent finish that reaffirms its excellent varietal typicity.

A versatile and expressive wine, perfect with appetisers, seafood and fish, and ideal for enjoyment on countless occasions.

Serving temperature 6 to 10ºC.