

Cune Blanco Reserva 2018

In the past, CVNE produced some uncompromising whites, meant for ageing. Fashion left us behind and this grand tradition sadly faded away.

Now its' back with Cune Reserva Blanco (amongst others). And this time, we don't care what fashion thinks.

Enjoy unreservedly.



- **Type of wine:** White
- **Production region:** Rioja
- **Year:** 2018
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Viura
- **Bottle type:** Bordeaux • **Bottle size:** 75cl
- **Bottling date:** June 2020
- **Ageing and barrel type:** 18 months in oak barrel

Analytical data

- **Alcoholic volume:** 13.1%
- **Total acidity:** 5.80
- **pH:** 3.68
- **Volatile acidity:** 0.42
- **SO₂ Free/Total:** 28/110
- **Suitable for vegans**

The vineyard

The Viura grapes come from 9 hectáreas of bush whites vines planted in 1973 at 400 meters in altitude on clay-rich soils in the village of Torrementalvo. The vineyard is protected from the frost by a small mountain, Barbarroja. South oriented and with a slight inclination.

Winemaking

Once the grapes achieved optimum ripeness, the bunches were picked by hand.

In the cooler 2018, the grapes were picked in mid-October, a little later than normal, and the juice from the pressing of the full clusters fermented in a combination of concrete and oak vats and also some barriques. It matured in barrel for 18 months.

This is a return to the classical style of Cune Blanco Reserva that was produced in the past in the winery in Haro, but the wines were never really exported and were consumed locally.

Vintage / Harvest description

The 2018 harvest takes us back to La Rioja of years ago with a winter of heavy frosts, snow and abundant rainfall. The spring was also cold and rainy and the summer arrived, warm but without excessive temperatures that allowed for a good maturation.

Harvest of long cycle which with these conditions elaborates great reds and especially good for whites that have maintained the primary aromas, a good acidity, freshness and qualities to be able to elaborate a white of aging.

Harvest October 2 to 6.