CUNE AFRUTADO

Cune Blanco Afrutado captures the naturally aromatic and approachable character of Rioja's white varieties. Crafted to highlight freshness and purity of fruit, it offers a gentle natural sweetness wrapped in floral elegance and vibrant energy.

Type of wine: White semisweet
Region of production: Rioja

Grape varieties: 85% Viura; 15% Garnacha blanca
Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 12%
pH: 3.32
SO_2 Free/Total: 30.4/120
Total acidity: 5.44
Volatile acidity: 0.44
Suitable for vegans



The vineyard
White wine made with the local grape varieties Viura and Garnacha from vineyards in Rioja. Soils of clay loam, facing south. The harvest and work in the vineyard is all done manually.

Winemaking
When the grape reaches its optimal moment of over-ripeness, a manual and selected harvest is carried out. When the grapes arrive at the winery, they are gently pressed. The must placed in stainless steel tanks, with statically racking, followed by the alcoholic fermentation with controlled temperature.
In order to keep the residual sugar, it is necessary to stop the fermentation process always by physical procedures (racking, cold and filtration). Once the entire process is finished, the wine is ready for bottling and subsequent release to the market.
The aim with this wine is the extraction and conservation of the primary aromas such as the white flower and apple, typical of the Viura variety, as well as melon and stone fruit provided by the white Garnacha variety.

Tasting notes
Pale yellow color with green tones. Aromatic intensity, very floral and with notes of sweet fruit such as peach, pear, apple...
On the palate, its entry is greedy due to the percentage of residual sugar. Its passage is smooth, fatty and silky, presenting a long finish with a fruity aftertaste. Great pairing with cheeses, appetizers, pasta, Oriental food…
Recommended serving temperature 8ºC.