

FUNDADA EN 1879



Grapes  
100% Viura

Region/Appellation  
Rioja

Alcohol by volume  
13.00%

Residual Sugar  
1.3 g/l

pH  
3.35

Total Acidity  
5.8 g/l

Drinking Window  
2024 - 2026

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
03/07/2024

# Cune Barrel Fermented Blanco 2019 6x75cl

## Winemaker Notes

Bright pale yellow colour. Good nose, very clean and complex where we find aromas of pear, apple, white currant intertwined with toasted aromas of fine and delicate wood. To the palate it is a soft entry wine, marked by a kind tannin which ends in an elegant acidity that gives a fresh and very interesting aftertaste.

## Vineyard

Manual selection of grapes at their optimum point of ripeness

## Winemaking

In the winery, the grapes underwent 6 - 8 hours skin contact in order to achieve better extraction of the aromatic compounds in the resulting wine. The grapes are then lightly pressed and the juice transferred to new American oak casks for a fermentation that lasts between 15 and 20 days at cellar temperature: between 6 and 20° C. The young wine remains on its lees which are periodically stirred through the wine so that they hang in suspension. The wine is regularly tasted to assess its flavour evolution, until we decide on the optimum moment to rack it and bottle it.

## Vintage

Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, common in past years. This was followed by a cold, wet spring and a warm summer. Considering that this was a year of high rainfall, the harvest took place calmly and selectively.

## Food match

Grilled and Roasted White Meats

The ideal pairing for white meat, fish, pasta and rice.

