

FUNDADA EN 1879



Grapes  
100% Viura

Region/Appellation  
Rioja

Alcohol by volume  
13.00%

Residual Sugar  
less than 2 g/l

pH  
3.3

Total Acidity  
5.7 g/l

Drinking Window  
2023 - 2025

Tasting Guide



Tasting note printed  
03/07/2024

# Cune Barrel Fermented Blanco 2020

## 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

It has been a difficult year. The weather adversities, such as hail in June, have been joined this year by the uncertainty generated by other wordly events. Overall, the 2020 campaign had a reduced harvest in some places due to hail and rain during flowering time. However, the grapes developed in exceptional quality and health.

## Food match

Grilled and Roasted White Meats

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



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com