



Grapes 100% Viura

Region/Appellation Rioja

Alcohol by volume 13.00%

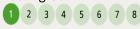
Residual Sugar less than 2 g/l

рΗ 3.26

Total Acidity $5.8\,\mathrm{g/l}$

Drinking Window 2024 - 2026

Tasting Guide



Dry



Medium

Tasting note printed 22/12/2024

Cune Blanco Reserva 2019 6x75cl

Winemaker Notes

This is a return to the classical style of Cune Blanco Reserva that was produced in the past. The wines were historically consumed locally and never really exported. Now we would like to share this traditional style of white Rioja.

Vinevard

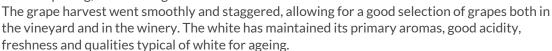
Once the grapes achieve optimum ripness, the bunches are picked Hand.

Winemaking

The juice from the pressing of the full clusters is fermented in a combination of concrete and oak vats - and also some barriques. It is matured in barrel for 18 months.

Vintage

Harvest began on October 1 and ended on October 5. The vegetative state of the vineyard has been very good in terms of health throughout La Rioja. Due to the temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, obtaining concentrated bunches of great aromatic quality. The grapes developed later than last year, but the low yields led to an earlier ripening, which brought the harvest dates into line.



Food match

Grilled and Roasted White Meats

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

