

FUNDADA EN 1879



Grapes
100% Viura

Region/Appellation
Rioja

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.26

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
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.

Vineyard

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.

The grape harvest went smoothly and staggered, allowing for a good selection of grapes both in the vineyard and in the winery. The white has maintained its primary aromas, good acidity, freshness and qualities typical of white for ageing.

Food match

Grilled and Roasted White Meats

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

