



Grapes 70% Viura 30%: Tempranillo, Garnacha

Region/Appellation Rioja

Alcohol by volume 13.00%

Residual Sugar less than 2 g/l

рН 3.22

Total Acidity 5.6 g/l

Drinking Window 2025 - 2026



Tasting note printed 08/02/2025

Cune Rosado 2022 6x75cl

Winemaker Notes

An attrO salmon pink Rose with an aromatic nose revealing floral, peach and apricot notes against a background of strawberry and citrus. It is lightly acidic with a balanced roundness to it and a long, fruit-driven finish.

Vineyard

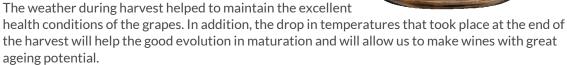
Grapes are harvested at peak ripeness from a range of vineyards across the C.V.N.E Rioja estate.

Winemaking

After serveral hours of cold maceration the vat is gravitydrained without mechanical pressing to produce a juice that is then fermented at a controlled temperature of 16 degrees for 20-25 days. This is how the all important primary aromas are maintained.

Vintage

Harvest at CVNE began on August 29 and ended October 11. This year, due to the drought and the high temperatures recorded, the state of the grapes was not homogeneous at the time of harvest, but rather differed depending on the location of the plots, the yield and other factors. Ripening samplings and analysis of the grapes are crucial for decision making prior to harvest in order to begin at the optimal time.



Food match Fish/Shellfish

Try with garlic mushroom Pintxo

