

FUNDADA EN 1879



Grapes

70% Viura
30%: Tempranillo,
Garnacha

Region/Appellation
Rioja

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.22

Total Acidity
5.6 g/l

Drinking Window
2024 - 2026

Tasting Guide



Tasting note printed
27/12/2024

Cune Rosado 2022 6x75cl

Winemaker Notes

An attractive 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 several hours of cold maceration the vat is gravity-drained 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. The weather during harvest helped to maintain the excellent health conditions of the grapes. In addition, the drop in temperatures that took place at the end of the harvest will help the good evolution in maturation and will allow us to make wines with great ageing potential.

Food match

Fish/Shellfish

Try with garlic mushroom Pintxo

