

Cune Rosado 2019

The first wine of this winery was named after its initials. At the beginning a red 'clarete' wine was made as a fine wine in the style of the Bordeaux "Claret" produced by the great chateaux's of the Medoc



- **Type of wine:** Rosé
- **Region of production:** Rioja
- **Year:** 2019
- **DOCa vintage rating:** Excellent
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13 % Vol.
- **Total acidity:** 4.5
- **pH:** 3.35
- **Volatile acidity:** 0.30
- **SO₂ Free / Total:** 24/78
- **Suitable for vegans**

Winemaking

Tempranillo grapes were hand harvested and transferred to stainless steel vats where cooling was applied to delay the onset of fermentation. Between 24 and 48 hours later, once the desired colour had been reached, the now pink tinged must was drained from the vat. Fermentation took place at controlled temperatures of between 16 and 18°C in order to preserve the aromas and fruit characteristics which characterise this wine.

Vintage / Harvest description

The harvest began at CVNE on the 12th September and ended on the 15th October.

The growing season was a healthy one in both Rioja Alta and Rioja Alavesa.

There was a slight reduction in fruit set due to variations in temperature and some rain, and, consequently, smaller bunches of loosely packed grapes developed and which considerably increased their final quality.

Subsequent grape ripening was slightly later than the previous year but low yields lead to early ripening, so leading to similar harvest dates.

Harvest took place calmly and gradually, permitting a high level of selection in both vineyard and winery.

Tasting notes

The wine is strawberry red in colour with subtle blue hints at the rim.

The nose gives aromas of sweets and red fruits with a touch of red liquorice.

On the palate, the wine is very appetising with a smooth mouth feel and a long and fruit driven finish.

Suggestions for food matching include rice dishes, seafood and all kinds of aperitif, as well and being a good accompaniment to oriental foods.

Recommended serving temperature 8-10°C.