

Cune Blanco Reserva 2019

In the past, CVNE produced some uncompromising whites, meant for ageing. Fashion left us behind and this grand tradition sadly faded away.

Now its' back with Cune Reserva Blanco (amongst others). And this time, we don't care what fashion thinks.

Enjoy unreservedly.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2019
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Viura
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.
- **Ageing and barrel type:** 18 months in foudre and French oak barrels (new and of one wine)

Analytical data

- **Alcoholic volume:** 13%
- **Total acidity:** 5.80
- **pH:** 3.26
- **Volatile acidity:** 0.42
- **SO₂ Free/Total:** 27.2/115
- **Suitable for vegans**

The vineyard

The Viura grapes come from 9 hectáreas of bush whites vines planted in 1973 at 400 meters in altitude on clay-rich soils in the village of Torremontalbo. The vineyard is protected from the frost by a small mountain, Barbarroja. South oriented and with a slight inclination.

Winemaking

The grapes were harvested by hand in mid-October, slightly later than usual given the characteristics of the vintage.

Harvested by hand in 20 kg crates and quickly brought to the winery. The grapes are gently pressed in contact with the stems and the must settles spontaneously in 24-48 hours before fermentation begins, one part in concrete and approximately half in a combination of a foudre and new and one wine old French oak barrels. After fermentation, the lees are worked, initially with daily batonnages, which are spaced out over time according to the tastings. The aim is to give the wine volume without losing its nerve and liveliness. The wine is filtered before bottling.

This is a return to the classical style of Cune Blanco Reserva that was produced in the past in the winery in Haro, but the wines were never really exported and were consumed locally.

Aged for 18 months in barrels and 6 months in bottle.

Vintage / Harvest description

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 a white for ageing.

Tasting notes

Pale yellow color.

On the nose it presents a good aromatic complexity where aromas of ripe white fruit and citrus are mixed with aromatic herbs, nuts and lactic notes.

In the mouth it has a smooth entry with breadth and fleshiness as it passes through the palate. Good acidity and long aftertaste.

Good companion for cheeses, white meats and fish both in sauce and grilled.

Service temperature 8-10°C.