

CUNE ROSADO 2023

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: 2023

DOCa vintage rating: pending

C.V.N.E. vintage rating: pending

Grape varieties:

100% Tempranillo

Type of bottle: Bordeaux

Bottle size: 75cl.

Alcoholic volume: 13.5%

pH: 3.33

SO₂ Free/Total: 25.6/80

Total acidity: 5.8

Volatile acidity: 0.32

Suitable for vegans



The vineyard

The grapes come from our own vineyards in Rioja Alta, located mainly in the area of Sajazarra, from the the plots of Cerecillo and Ascarza, with soils of cool clay loam. Some vines are bush trained and others are trellised, facing east-west. The vineyard soils are of average vigor, and the vines are between 8 and 20 years old.

Winemaking

Tempranillo grapes were early hand harvested and transferred to stainless steel vats where we maintain temperatures of 10-12°C, to avoid the onset of fermentation. The must with the desired color is drained after a few hours of vatting. Fermentation took place at controlled temperatures of between 16 and 18°C in order to preserve the aromas and fruit characteristics which characterize this wine.

Vintage / Harvest description

2023 was a complicated year from a climatic point of view. After a very dry end spring, rainfall in June alleviated the water stress on the vines. The summer went by with temperatures in line with the season until 20 August, when an intense and prolonged heatwave arrived, which destabilized and paralyzed the development of the vines, the vegetation and the ripening of the grapes. Subsequently, the vineyards recovered little by little.

What was the harvest strategy? We carried out a very selective harvest, picking the grapes in some plots, waiting in other cases and thanks to the work done by the whole team during the harvests we found the point of ripeness in the vineyard, where we looked for fruit, good acidity and balance for the production of the rosé.

Tasting notes

Strawberry red in colour.

High aromatic intensity reminiscent of youth. We find red licorice, strawberries and raspberries.

On the palate it is an easy wine to enter. Its passage on the palate is smooth and marked by the unctuousness that gives it length and freshness. The aftertaste is cheerful and fruity.

Ideal companion for appetizers, hors d'oeuvres, pasta, legumes, oily fish and light meats.

Recommended serving temperature 8-10°C.