

Cune

Rosado 2007

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.

TECHNICAL DETAILS

VINTAGE RATING:	Pending
GRAPE VARIETES:	80% Tempranillo, 20% Garnacha
BOTTLE TYPE:	Bordeaux
CASE / BOTTLE SIZE	C/6 – 75cl
ALCOHOL VOLUME:	13.95 % vol
TOTAL ACIDITY	6.10
PH:	3,34
VOLATILE ACIDITY:	0,30
SO2 FREE / TOTAL:	26/95

WINEMAKING PROCESS

We harvested our carefully selected Tempranillo grapes at optimum ripeness to achieve a high level of aromatic extraction and a good concentration. The grapes are held in stainless steel tanks at low temperature to prevent the start of fermentation. The juice is removed (saignée or bleeding) from the solids after around 24 to 48 hours, once we have determined that the colour is the pink we require. The fermentation is then carried out without the presence of seeds or skins at a controlled temperature of 16° to 18°C for around 8 days to obtain the required fruit levels in the wine.

VINTAGE / HARVEST DESCRIPTION

The winter was mild, with abundant rain and snow, and was followed by a very mild and rainy spring. This favoured a good canopy development, but also some mildew outbreaks, that healed completely thanks to the dry conditions of the following months. By mid August the vineyards showed 7 to 10 days delay in their evolution compared to previous years. This delay led to a very long harvest in our vineyards, that took place from the end of September until early November. The sanitary state of the grapes was very good and the yields were lower than in previous years.

TASTING NOTES

Attractive light raspberry pink colour. Full of ripe summer fruit and berry aromas with some floral hints. Light and refreshing mouth feel followed by a good length and complex finish. Best if served at between 12° to 14°C. Pairs well with salads, pasta, rice, chicken and salmon.

