

Cune

BLANCO 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 :	Very good
Grape varieties :	100% Viura
Bottle type :	Bordeaux
Case/bottle size :	C/12 - 75 cl C/6 - 75 cl
Alcohol volume :	12.6 % vol
Total acidity:	6.45
pH :	3,30
Volatile acidity :	0,30
SO2 Free/Total :	29/70

WINEMAKING PROCESS

We harvested our carefully selected Viura grapes at optimum ripeness to achieve a high level of aromatic extraction and a good concentration of terpene compounds. Fermentation was controlled at low temperatures in stainless steel vats, and the wine was monitored carefully, both analytically and in tasting to ensure that we produced an aromatic, fresh and complex white 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

Pale yellow with steely notes and tinges of green. A vibrant colour. Fresh, fragrant fruity aromas of green apple and lemon, typical of Viura. Bright and fresh in the palate, with good balancing clean acidity and a lingering rounded finish. Best if served between 8° and 12° with cold appetizers, saladas, white meats and fishes.

