ROSADO 2013

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.

Name of Wine: CUNE
Type of Wine: Rose
Region of Production: Rioja
Year: 2013
Vintage Rating: Good
Grape Varieties: 100% Tempranillo

Bottle Type: White Bordeaux
Case / Bottle Size: C/6 – 75cl

Alcoholic Volume: 13.72 % Vol.
Total Acidity: 5.98 (g/l tartáric)
pH: 3.46
Volatile Acidity: 0.31

WINEMAKING

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 kept in stainless steel tanks at a low temperature to prevent the start of fermentation. The juice is removed 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 16º to 18ºC for around 8 days to obtain the required fruit levels in the wine.

VINTAGE / HARVEST DESCRIPTION

2013 vintage can be characterized for having a the biggest delayed in this century in its wine cycle. Spring with low temperatures and high rains, short summer. CVNE starts on the 30th of September with a selection on the vineyard. Due to the comfortable temperatures during the month of October those vineyards which had suffered severe damages can survive to give good quality grapes. The strong work of the agricultures has been a key factor for being able to finish a harvest with good expectations on the 31st of October.

TASTING NOTE

Bright strawberry on soft purple background. Elegant floral aromas with intense aromas of red fruits such as strawberries, raspberries and currants. Wine of great tipicity to be a single varietal Tempranillo. Unctuous palate and balanced acidity. Wine of great freshness and perfect companion for appetizers, pasta dishes, oily fish, and pickles that are so difficult to pairing.
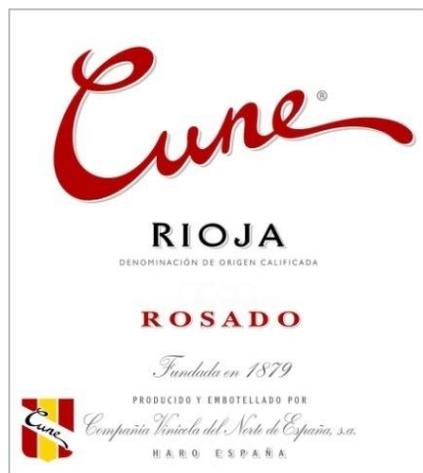
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