

# Cune<sup>®</sup>

## ROSE 2014

• 90 points Wine Spectator

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:** 2014  
**Vintage Rating:** Good  
**Grape Varieties:** 100% Tempranillo

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

**Alcoholic Volume:** 14,0% Vol  
**Total Acidity:** 6,7 (gr/l)  
**pH:** 3,25  
**Volatile Acidity:** 0,21 (gr/l)

### 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 16° to 18°C for around 8 days to obtain the required fruit levels in the wine.

### VINTAGE / HARVEST DESCRIPTION

2014 outnumbered the last two vintages. During the year, the climatology was favourable resulting in a vegetative cycle that allows to expect a good vintage. Both summer and the harvest time have been marked by more rainfall than expected. Once again, the preventive treatments performed in our vineyards, such as cluster thinning and stripping the leaves off have allowed us to obtain high quality grapes.

The optimum moment to harvest began the 23rd September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

### 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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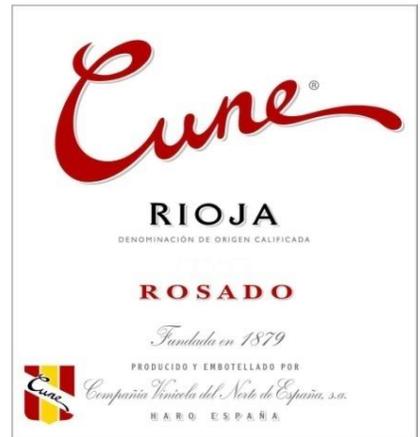
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### WINEMAKING

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