

# Cune®

## ROSADO 2015

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.

<b>Name of Wine:</b>	CUNE
<b>Type of Wine:</b>	Rose
<b>Region of Production:</b>	Rioja
<b>Year:</b>	2015
<b>Vintage Rating:</b>	TBD
<b>Grape Varieties:</b>	100% Tempranillo
<b>Bottle Type:</b>	White Bordeaux
<b>Case / Bottle Size:</b>	C/6 – 75cl
<b>Alcoholic Volume:</b>	13,7% Vol
<b>Total Acidity:</b>	6,7 (gr/l)
<b>pH:</b>	3,35
<b>Volatile Acidity:</b>	0,3 (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

The 2015 harvest merges a as one of the bests harvest over the past years. Throughout the vine cycle the weather conditions have been optimum. The vineyard has shown and excellent quality results. Harvest started 10 days in advance. Nice warm weather conditions during the harvest allow to make a selective harvest.

### TASTING NOTE

Very bright strawberry red colour, sweet sensations which remind of strawberry candy. Good balance of red fruit with floral aromas. In mouth it's tasteful, with a fruity character. A well balanced acidity which provides the freshens and full bodied. A very versatile wine ideal to be served with appetizers, pasta, vegetables, blue fish and light meats. Ideal temperature 8-10°C.

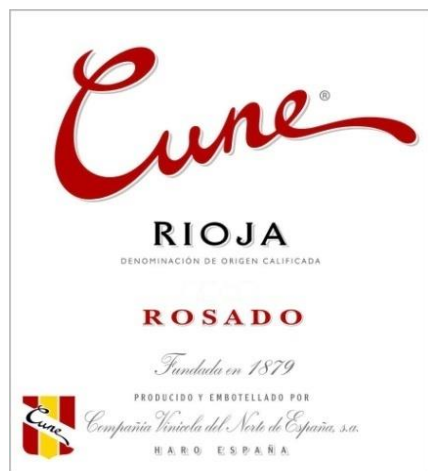


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