

# Cune<sup>®</sup>

## ROSADO 2016

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>	2016
<b>Vintage Rating:</b>	Very Good
<b>Grape Varieties:</b>	100% Tempranillo
<b>Bottle Type:</b>	White Bordeaux
<b>Case / Bottle Size:</b>	C/6 – 75cl
<b>Alcoholic Volume:</b>	13,5% Vol
<b>Total Acidity:</b>	5,37 (gr/l)
<b>pH:</b>	3,38
<b>Volatile Acidity:</b>	0,19 (gr/l)
<b>SO2/LT:</b>	25/80

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

### VINTAGE / HARVEST DESCRIPTION

The 2016 harvest merges as an excellent year determined by the lack of rains from May to October. The year started with a dry warm winter and a rainy spring in the beginning. August was slightly warmer than usual and, with no rains, the vegetative cycle was delayed. September arrived with few rains so it was a late but high quality harvest.

### TASTING NOTE

Attractive strawberry red colour with bluish hints on the meniscus. Intense red fruit aromas as strawberry, redcurrant and raspberry. Sweet hints that reminds to the candies bringing us back to the childhood. Naturally, red liquorice is clearly present in its aroma. All together invites us to taste it, and here it is where we find new world of sensations because through our palate it gives a perfect balance between sweetness and acidity which provides the freshness even in the aftertasting. The end is so nice that comes perfect to pair with appetizers, pasta, vegetables, blue fish and light meats. Ideal temperature 8-10°C.



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