

Cune®

Blanco Semidulce

This semisweet wine bridges the gap between young, dry whites, and traditional whites from Rioja and Spain. It combines the freshness of the former with the elegance and smooth, velvet suppleness of the latter.

Name of Wine: CUNE
Type of Wine: Semisweet white
Region of Production: Rioja
Grape Varieties: 85% Viura,
15% White Grenache and Malvasía

Bottle Type: Bordeaux
Case / bottle Size: C/ 6 bottles 75 cl

Alcoholic Volume: 12.28 % Vol.
Total Acidity: 5.2 (g/l tartáric)
pH: 3.15
Volatile Acidity: 0.46 (gr/l)
SO2 Free / Total: 38/140 (ppm)
Sugar: 25 gr/l

WINEMAKING

This wine is made when the weather allows for optimal ripening of the grapes. The harvest is done manually and after pressing, the must is fermented in American oak barrels. This fermentation process is paralysed by natural means in order to obtain a wine with residual sugar that gives it, its particular complexity and smoothness. By tasting it is decided the optimal time of bottling.

TASTING NOTE

Pale straw colour with a slight hint of green. In the nose, good balance between aromas of white fruit and those from the barrel such as smoked and nuts flavours. Perfect assembly in the mouth thanks to a silky, fresh, with a slight sweetness, caramel and honey entrance, followed by a long aftertaste with some balsamic final . This wine combines very well with appetizers, oriental cuisine, foie gras, goat cheese and desserts, due to its mild sweetness.



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SO2 Free / Total:	38/140 (ppm)
Sugar:	25 gr/l



WINEMAKING

This wine is made when the weather allows optimal ripening of white viura grapes. The harvest is done manually and after pressing, the must is fermented in American oak barrels. This fermentation process is paralysed by natural means in order to obtain a wine with residual sugar that gives it, its particular complexity and smoothness. By tasting it is decided the optimal time of bottling.

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