

# Cune®

## RUEDA 2013

**Name of Wine:** CUNE RUEDA  
**Type of Wine:** White  
**Region of Production:** Rueda  
**Year:** 2013  
**Vintage Rating:** Good  
**Grape Varieties:** 100% Verdejo

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

**Alcoholic Volume:** 12,2% Vol.  
**Total Acidity:** 6.0 (gr/l)  
**pH:** 3.3  
**Volatile Acidity:** 0.32 (gr/l)

### WINEMAKING

White wine made from Verdejo grape variety. After a gentle pressing run juice is obtained. The fermentation takes place in stainless steel tanks at controlled temperatures, which facilitates the removal and retention of primary flavors, fruits and flowers, typical of the variety.

### VINTAGE / HARVEST DESCRIPTION

The 17th. of September began in Rueda, one of the latest vintage of the history. The grapes came into winery in excellent health conditions and with a very good growing season. The rains during the winter and the spring contributed to this . It is expected a slight increase in production.

### TASTING NOTE

Elegant pale yellow with green highlights. Aromatically attractive for its tropical fruit notes, with touches of citrus and herbs like fennel and boxwood. We can add the freshness, and the perceived helpfulness mouth, prolonging the fruity aftertaste that invites us to follow this wine tasting. Perfect to drink it alone or to accompany seafood, fish, even with exotic sauces. Recommended serving temperature 8-12 ° C.



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