

Cune®

RUEDA 2014

Name of Wine: CUNE RUEDA
Type of Wine: White
Region of Production: RUEDA
Year: 2014
Vintage Rating: Good
Grape Varieties: 100% Verdejo

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

Alcoholic Volume: 12,66% Vol
Total Acidity: 5,12 (gr/l)
pH: 3,36
Volatile Acidity: 0,40 (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 harvest in Rueda began the night of 26 to 27 August with the Sauvignon Blanc, experiencing an advance of about 4 or 5 days, compared to previous years. The campaign was developed relax, unhurried, picking grapes off according maturity indices of each plot, looking for the best balance between the degree and acidity and recorded some important differences between day and night. The excellent health of the grapes and the proper maturation of these prospects augur very good quality wines.

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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