

Cune®

RUEDA 2015

Name of Wine:	CUNE RUEDA
Type of Wine:	White
Region of Production:	RUEDA
Year:	2015
Vintage Rating:	TBD
Grape Varieties:	100% Verdejo
Bottle Type:	Bordeaux
Case / bottle Size:	C/ 6 bottles 75 cl
Alcoholic Volume:	13% Vol
Total Acidity:	6,1 (gr/l)
pH:	3,33
Volatile Acidity:	0,30 (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 26th August with the Sauvignon Blanc, and it finished 4th October. 2015 harvest has been marked by a decline in production due to the shortage of rainfall. The thermal integral produced between day and night, was much better than in other years, this made wines have retained a good acidity. The excellent health of the grapes and the proper maturation of these prospects augur high quality wines, very balanced and structured.

TASTING NOTE

Elegant pale yellow with green highlights. Aromatically attractive for its tropical fruit and citrus notes, with touches of fresh herb, 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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