

# Cune®

## RUEDA 2016

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<b>Name of Wine:</b>	CUNE RUEDA
<b>Type of Wine:</b>	White
<b>Region of Production:</b>	RUEDA
<b>Year:</b>	2016
<b>Vintage Rating:</b>	TBD
<b>Grape Varieties:</b>	100% Verdejo
<b>Bottle Type:</b>	Bordeaux
<b>Case / bottle Size:</b>	C/ 6 bottles 75 cl
<b>Alcoholic Volume:</b>	13% Vol
<b>Total Acidity:</b>	6,09 (gr/l)
<b>pH:</b>	3,34
<b>Volatile Acidity:</b>	0,35 (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 4<sup>th</sup> August and it finished 24<sup>th</sup> October. 2016 harvest has been marked by an excellent quality and record figures in terms of production due to the excellent health of the grape and its correct ripening. The harvest has been very calm and selective according to the quality criteria. The wines are expected to be fresh with noticeable structure and personality.

### 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. On palate it is a young wine marked by its structure, with a long aftertaste due to the citric acidity which is given by the nature of the variety. Fresh and balsamic aftertaste. Perfect to drink it alone or to accompany seafood, fish, even with exotic sauces. Recommended serving temperature 6-10° C.



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