

# Cune®

## RUEDA 2017

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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>	2017
<b>Vintage Rating:</b>	TBA
<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 was the earliest of the latest twenty years. It ended on 23% less production than the previous year and with exceptional quality thanks to good environmental conditions. The great contrasts of temperatures between day and night helped to maintain the good quality of the grape. Thanks to these perfect conditions and the excellent health of the grapes during harvest, balanced and high quality wines are expected for this 2017 harvest.

### TASTING NOTE

Greenish yellow color. High aromatic intensity with peach and pineapple in perfect balance with plants aromas like boxwood and fennel, which both give a sensation of freshness that incites to taste it. Its entry into the mouth and its passage through the palate are marked by the personality and volume of the variety Verdejo. Bitter notes in the end and a long aftertaste favored by balsamic hints. Perfect for endless occasions: appetizers, seafood, fish or even exotic sauces. Recommended service temperature 6 – 10°C.



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