

Cune Rueda 2018

The first wine produced by CVNE was named after its initials. A simple orthographic mistake where the V was written as U resulted in the creation of the Cune brand.



- **Type of wine:** White
- **Region of production:** Rueda
- **Year:** 2018
- **DOCa vintage rating:** Pending
- **Grape Varieties:** 100% Verdejo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13 % Vol.
- **Total Acidity:** 6.31
- **pH:** 3.39
- **Volatile acidity:** 0,37
- **SO₂L/T:** 30/99

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 presence of primary aromas, fruits and flowers, typical of the variety.

Vintage / Harvest description

Harvest starts on the 31st of August and finishes on the 17th of October. The 2018 harvest identifies with lack of rainfalls, which has helped the works on the vineyard, providing a excellent sanitary state of the grape when harvest. A very selective harvest has been done according to the maturity stage of the grape.

Tasting notes

Young greenish yellow color. High aromatic intensity, typical of the variety, tropical aromas bound together with peach, apricots, boxwood and fennel, which both give a sensation of freshness that incites to taste it. On the palate it is smooth with a pronounced expressivity. Savory and balanced. Perfect for: appetizers, seafood, fish or even exotic sauces. Recommended service temperature 6 – 10°C.