

# Cune Rosado 2018

*The first wine of this winery was named after its initials. At the beginning a red 'clarete' wine was made as a fine wine in the style of the Bordeaux "Claret" produced by the great chateaux's of the Medoc*



- **Type of wine:** Rose
- **Region of production:** Rioja
- **Year:** 2018
- **DOCa vintage rating:** TBA
- **Grape Varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.



## *Analytical data*

- **Alcoholic volume:** 13 %
- **Total Acidity:** 5.80
- **pH:** 3.42
- **Volatile acidity:** 0.38
- **SO<sub>2</sub> F/T:** 20/67

## *Winemaking*

Hand picked tempranillo grapes were placed in stainless steel tanks and kept at low temperatures to delay the onset of fermentation. Once the must has developed adequate colour, between 24 and 48 hours later, it is drained from the vat. Fermentation then follows at a controlled temperature of between 16 and 18°C to preserve the aromas and fruits that characterize this wine.

## *Vintage / Harvest description*

The 2018 harvest began at CVNE on the 19th September and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

## *Tasting notes*

Strawberry red in colour with rose pink glints. The nose is intense with aromas of ripe fruits such as strawberries, redcurrants and mulberries, hinting at candy. On the palate, the wine is fresh and shows fresh acidity and good length. Tempranillo's classic aroma of liquorice appears on the aftertaste. Recommended service temperature 8-10°C.