

# Cune Rosado 2019

*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:** 2019
- **DOCa vintage rating:** TBA
- **Grape Varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.



## Analytical data

- **Alcoholic volume:** 13 %
- **Volatile acidity:** 0,30
- **Total Acidity:** 4.5
- **SO<sub>2</sub> F/T:** 24/78
- **pH:** 3.35

## 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 harvest in Viña Real begins on September 23rd and ends on October 12th. The vegetative state of the vineyard has been very good in terms of health in both Rioja Alta and Rioja Alavesa. There was a decrease in the rate of curdling due to thermal oscillations and small rainfalls. As a result, small, less compact and loose bunches are obtained, which considerably improved quality. The phenology of the vineyard was delayed compared to last year, but the low yields led to earlier ripening, matching the harvest dates. The collection of the grapes takes place calmly and gradually enabling a good selection of the grapes both in the vineyard and in the winery

## Tasting notes

Strawberry colour with very subtle bluish reflections. In nose it presents gummies and red fruits aromas with touches of red liquorice. In the mouth it is a wine with a sweet entrance and a soft passage through the palate ending in a long and fruity retronasal. Recommended pairing, rice dishes, seafood and all kinds of aperitifs. Also recommended for oriental food. Recommended serving temperature 8-10°C.