

# Cune Rosado 2017

*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:** 2017
- **DOCa vintage rating:** TBA
- **CVNE vintage rating:** TBA
- **Grape Varieties:** Garnacha, Tempranillo and Viura
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.

## *Analytical data*

- **Alcoholic volume:** 13,5 %
- **Total Acidity:** 6,15
- **pH:** 3,3
- **Volatile acidity:** 0,23
- **ASO2L/T:** 25/80
- **IPT:**

## *Winemaking*

We harvested our carefully selected Tempranillo grapes at optimum ripeness to achieve a high level of aromatic extraction and a good concentration. The grapes are kept in stainless steel tanks at a low temperature to prevent the start of fermentation. The juice is removed from the solids after around 24 to 48 hours, once we have determined that the color is the pink we require. The fermentation is then carried out without the presence of seeds or skins at a controlled temperature of 16°C to 18°C for around 8 days to obtain the required fruit levels in the wine.

## *Vintage / Harvest description*

In 2017 we faced the most complicated harvest in the recent years owing to the difficult weather conditions which brought an early, small but excellent vintage. Firstly, the year began with higher temperatures than usual advancing the growing season and then, a frost at the end of April affected significantly the quantity that had already been reduced because of the drought.

Hopefully, some storms in the end of July helped to get a good growing balance and to improve the harvest expectations. As usual, appropriate works in the field at every moment and a carefully selected harvest have helped to get an exceptional season.

## *Tasting notes*

Light pink color with gray tones. Nose elegance is given by the softness of floral aromas balanced by aromas of fruit such as apricot and peach. Its passage through the palate is rounded and well balanced with a fresh and fruity aftertaste. Perfect wine to take on hot summer days, with or without accompaniment. If we want to combine, our advice would be salads, pastas and vegetables. Ideal temperature 8-10°C.

