

CUNE

ROSADO 2024

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: Rosé
Region of production: Rioja
Year: 2024
DOCa vintage rating: pending
C.V.N.E. vintage rating: pending

Grape varieties:
100% Tempranillo
Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 13.5%
pH: 3.3
SO₂ Free/Total: 25.6/82
Total acidity: 5.7
Volatile acidity: 0.31
Suitable for vegans



The vineyard

This wine comes from estate-owned vineyards, both bush-trained and trellised, located in Rioja Alta, primarily from the Cerecillo and Ascarza estates in Sajazarra. These vineyards sit on fresh soils with a clay-loam texture and an east-west orientation. The vines are between eight and twenty years old, growing on soils with medium vigor.

Winemaking

The Tempranillo grapes are hand-harvested early in the season. They are placed in stainless steel tanks and cooled to 10-12°C to prevent fermentation. Once the desired color is extracted from the must, the juice is drained, and fermentation begins without skins or seeds. This process takes place at a controlled temperature of 16-18°C to preserve the aromas and fruity intensity that define this wine's character.

Vintage / Harvest description

The 2024 vintage was marked by a warm March, which caused bud break to occur about ten days earlier than usual. This was followed by cooler temperatures and rainfall in April and May, leading to a vegetative halt and delaying veraison by 10 to 15 days depending on the area.

It was a short harvest (the smallest since 2020) due to the low fertility of the buds and irregular fruit set caused by the cold and limited sunlight. Additionally, sparse rainfall during flowering further impacted yields.

Despite these challenges, the vines remained healthy throughout the growing season. In light of the forecasted instability, the harvest was accelerated, and while yields were low, the grapes achieved very high quality. Harvesting began on September 17 and concluded on October 9.

Tasting notes

Brilliant strawberry-red color with an inviting aromatic intensity that reveals sweet sensations and notes of red fruits, gummy candies, and red licorice. On the palate, it's a vibrant and cheerful wine, perfectly balanced and refreshingly crisp. Its persistent and silky texture makes it an ideal rosé to pair with rice dishes, seafood, appetizers, and recipes with an oriental twist.
Recommended serving temperature: 8–10°C.