

FUNDADA EN 1879



Grapes
100% Viura

Region/Appellation
Rioja

Alcohol by volume
12.5%

Residual Sugar
less than 2 g/l

pH
3.33

Total Acidity
5.3 g/l

Tasting Guide



Tasting note printed
02/10/2025

Cune Barrel Fermented Blanco 2023 6x75cl

Winemaker Notes

Pale yellow in colour with greenish tones. White with a perfect blend of varietal aromas, such as white flowers and fresh pome fruit, and aromas of fermentation in Hungarian and French oak with light spicy notes.

Vineyard

20-year-old vines located in various plots around Rioja Alta subregion. The soils are cool clay which retain the necessary moisture for the plant. These soils facilitate long vegetative cycles and slow maturation, ideal conditions for the production of fine, fresh wines.

Winemaking

The grapes were hand-picked at optimum ripeness. Once in the winery, they were held on their skins in order to extract more aromatic compounds and obtain better aromatic profile in the finished wine. The free-run juice is used for making this wine, which is fermented in Hungarian and French oak barrels of differing capacities and ages (between 1 and 3 years old). Once the alcoholic fermentation ended, the wine remained in barrel with its fine lees. Weekly tasting of the wine allowed us to keep track of its development and decide the best time to end lees contact. At this point, the wine was racked, clarified and filtered before bottling.

Vintage

The 2023 growing season has been complicated throughout the cycle from a climatic point of view, ending with a very intense harvest in terms of work both in the vineyard and in the winery. After a rather dry winter we had some early bud break. Rainfall was also scarce in spring, although storms at the beginning of the summer and mild temperatures in June and July eased the situation a little and the vines had a short-lived respite. Several heat waves in August, with daytime temperatures exceeding 40°C and night-time temperatures higher than usual for those dates, set off the alarm bells again. The heavy rainfall at the end of the summer favored the development of the grapes in the Rioja Alta. In Haro, the white grape harvest began on September 13, slightly early to preserve the acidity of the grapes, and finally, good ripening and good health favored a good vintage for the production of whites.

Food match

The ideal pairing for white meat, fish, pasta and rice.



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