

CUNE WINERY

CUNE PENEDES ROSE BRUT

CAVA

PENEDES • CATALONIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

CVNE is one of the most important wine producers of Spain, on account of its illustrious history, and its omnipresence in the contemporary Spanish wine scene. Founded by the Real de Asua brothers in 1879, it remains family-owned and family-run, with the latest generation committed more than ever to making great wine in meaningful quantities. The 3 company wineries perfectly symbolise the 3 principles that have always characterised the CVNE philosophy : the respect of heritage evident at the historic Haro bodegas; the embrace of new technology and innovation in the James Bond-inspired Viña Real facility; and the valorisation of terroir that is Contino, Rioja's most magical vineyard site transformed into truly magical wines.

Wine Making

The grapes are vinified separately. Maceration at low temperature. Press juice yield of 50%. Fermentation of the musts at 16-18°C with selected yeast. Base wines with an important acid component and a low pH appropriate for the long aging. After the bottling, the second fermentation and aging take place in our cellars located at 30 meters downstairs, at a constant room-temperature of 14°C all year round.

Food Suggestions

Pairs well with tomato-based dishes.

TASTING NOTES

Pale pink color, bright, with the good release of very fine bubbles and slight crown formation on the surface. On the nose, it has fresh and intense notes of red strawberry with a background of sweets and an intense varietal character. On the palate, it is fresh and elegant, powerful and persistent with a silky and balanced finish.

A grape blend of Garnacha and Pinot Noir.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 units)
- Organic
- Sustainable
- Vegan
- ABV%: 12
- Class: Rose

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

