

CUNE WINERY

CUNE RIOJA ALTA ROSE

RIOJA ALTA • RIOJA • 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

Tempranillo grapes are harvested manually and stored in stainless steel tanks at a temperature of 10-12°C to avoid fermentation initially. The must, which has already acquired the desired pink tone, is run off between 24 and 48 hours later. Fermentation takes place at a controlled temperature between 16°C and 18°C to maintain the aromas and fruit that characterize this wine.

Food Suggestions

Pairs well with rich fish such as salmon or tuna, shellfish, spicy food, appetizers or snacks, lean fish, and cured meats.

TASTING NOTES

Very bright strawberry red color, intense nose, sweet hints that reminds to the candies bringing us back to childhood.

100% Tempranillo grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- Vegan
- Screw-Cap
- ABV%: 14
- Class: Rose

[CVNE.COM/EN/WINERIES/CUNE/](https://cvne.com/en/wineries/cune/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

