



Cune Barrel Fermented Blanco 2015



Rioja Tradition, Modern Innovation

Winemaker Notes

Soft pale yellow with green gold hints. Elegant, and attractive aromatic intensity. Aromas of pineapple, apple and banana are harmoniously blended with the notes of the oak. In the mouth it leaves a sweet aftertaste that invite us to continue drinking.

Vineyards

Selected vineyards in the premium Rioja Alta and Rioja Alavesa sub-regions.

Winemaking

A manual selection of grapes at their optimum point of ripeness. Once in the winery, the grapes were cold macerated for 6 - 8 hours to give more structure and flavour to the finished wine. The grapes are then lightly pressed and the juice transferred to new american oak casks for a fermentation that lasts between 15 and 20 days at cellar temperature: between 16 and 20° C. The young wine remains on its lees which are periodically stirred through the wine so that they hang in suspension. The wine is regularly tasted to assess its flavour evolution, until we decide on the optimum moment to rack it and bottle it.

Vintage

The 2015 harvest merges a as one of the bests harvest over the past years. Throughout the vine cycle the weather conditions have been optimum. The vineyard has shown excellent quality results. Harvest started 10 days in advance. Nice warm weather conditions during the harvest allow to make a selective harvest.

Grapes

Viura 100.0%

Region

Rioja

ABV

13%

pH

3.35

Total Acidity

5.78 g/l

Residual Sugar

less than 2 g/l

Drink now...

Now to 2 years

Food match

Enjoy with:

- Grilled & Roasted White Meats
- Fish/Shellfish
- Salads & Picnics

Tasting Guide



Tasting note printed:05/02/17

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