

CUNE ROSADO 2024

*A refined expression of Rioja Alta
Tempranillo, combining brightness, freshness
and the house's hallmark elegance.*



Type of wine: Rosé
Region of production: Rioja
Year: 2025

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

ABV: 13.5%
pH: 3.38
SO₂ Free/Total: 22.4/80
Total acidity: 5.67
Volatile acidity: 0.34
Suitable for vegans



The vineyard

Estate-owned vineyards located in Rioja Alta, primarily in the area of Sajazarra, in the Cerecillo and Ascarza estates. They are rooted in cool, loam-clay soils, with vines trained both as bush vines (vaso) and on trellis systems, and oriented East–West. Parcels of medium vigour are selected for this rosé, with vines aged between 8 and 20 years.

Winemaking

Early, hand-harvested Tempranillo grapes. Upon reception at the winery, the fruit is transferred to stainless steel tanks and kept at a temperature of 10–12°C to prevent the onset of fermentation.

After several hours of maceration, the must is gently bled off at the desired colour intensity. Alcoholic fermentation takes place without the solid phase of skins and seeds, at a controlled temperature between 16 and 18°C, with the aim of preserving the aromas and fresh fruit character that define this wine.

Vintage / Harvest description

The 2025 growing season in the Rioja DOCa was marked by a cold and wet March, leading to a slight delay in the vegetative cycle. This was followed by intense heat during June and August, which accelerated vine development.

Despite significant climatic and sanitary challenges throughout the year, the absence of rainfall towards the end of the cycle, together with pronounced day–night temperature fluctuations, favoured a gradual and well-balanced ripening. The resulting harvest, carried out between September and October, yielded lower volumes but grapes of exceptional quality and outstanding sanitary condition.

Grape harvesting at CVNE began on September 1 and concluded on October 11.

Tasting notes

Bright and luminous strawberry pink in colour. The nose is expressive and precise, where Tempranillo unfolds through fresh wild red berries—raspberry and redcurrant—enhanced by subtle floral nuances that add finesse.

On the palate, it offers a supple and gracious entry, balanced by a lively, refreshing acidity that brings structure and definition. The texture is agile and clean, leading to a distinctly fruit-driven, persistent and harmonious finish, leaving a pure and refreshing sensation. In essence, a rosé that captures the energy and spontaneity of young Tempranillo, expressed with the hallmark elegance of the house.