

Cune Brut Rose

The winery's first wine was named after its initials. A simple mistake, a typo, where the V was written as U, resulted in the creation of the iconic Cune brand.



- **Type of wine:** Cava Brut Rose
- **Category:** Rose
- **Region of production:** Comtats de Barcelona (D.O. Cava)
- **Grape varieties:** 70% Garnacha 30% Pinot Noir

Analytical data

- **Alcoholic volume:** 11.5%
- **ATT:** 5.60(g/l)
- **Sugar:** 8.0 (g/l)
- **SO₂ Free/Total:** 70
- **PH:** 3.06

Winemaking

Maceration at low temperature for 6 hours. Pressing yield of 50%. Fermentation of the musts at 16-18° (60-64F) with selected yeasts. The base wine consisting of good acid levels with a fairly low pH guarantees its good aging. After the tirage, the second fermentation and aging takes place in the bottle, stored at a constant temperature all year round of 14°C.(57F)

Tasting notes

Very pale pink color with abundant fine bubbles and crown formation. It has fresh and intense notes of red fruit with a background of some sweetness and true varietal character. In the mouth it is fresh elegant and persistent with a very silky and balanced finish. It is ideal as an aperitif or for pairing with rice, salads and pasta.

Service temperature between 6 °C and 8 °C. (42-46F).