

# Cune Cava

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## THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 40% Xarel-lo, 30% Macabeo, 30% Parellada

WINEMAKING: Traditional method, second fermentation occurs in bottle.

ALCOHOL BY VOLUME: 11.5%

## THE STORY

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. Today it still sits on its original site in the wine district, Barrio de la Estación, in Haro, Rioja Alta. The Haro winery comprises a collection of structures and cellars, most dating from the 19th century. Above the cellars are the winemaking, bottling, and shipping facilities, conserved to this day. The winemaking process continues with the same dedication and care as it started in the company's early days.

## THE ADJECTIVES

OVERALL: Balanced & Creamy

AROMAS / FLAVORS: Ripe apple and freshly toasted bread.

MOUTHFEEL: Textural & Fresh

## THE SELLING POINTS

AWARDS: 89pts Wine.com

PAIRINGS: Pair with rice, fish, pizza. Or try as an aperitif!

