

Monopole 2019

Monopole is the oldest white wine brand in Spain. CVNE has produced this wine since 1915.



- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2019
- **DOCa vintage rating:** TBA.
- **CVNE vintage rating:** Very good
- **Grape varieties:** 100% Viura
- **Type of bottle:** Rhine / Flute
- **Bottle size:** 75 cl., 37,5 cl., 18,7 cl.

Analytical data

- **Alcoholic volume:** 13 % Vol.
- **Total acidity:** 6.12
- **pH:** 3.29
- **Volatile acidity:** 0.24
- **SO₂ Free / Total:** 29.6/98
- **Suitable for vegans**

Winemaking

This wine is made from 100% viura grapes. Gentle pressing encouraged the release of free run juice which was then fermented in stainless steel vats at controlled temperature, so facilitating the extraction and conservation of key primary fruit and floral aromas typical of the variety.

Vintage / Harvest description

Our harvest began on the 12th September and ended on the 15th October.

Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes.

The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, common in past years. This was followed by a cold, wet spring and a warm summer.

Considering that this was a year of high rainfall, the harvest took place calmly and selectively.

Tasting Note

Bright pale yellow in colour with green hints at the rim.

The nose shows aromas reminiscent of spring flowers and white fruits such as pear, apple and white currant.

The palate is silky and pleasing due to perfect balance between structure and acidity.

The finish is long, fresh and youthful, providing a white that is a perfect match with fish, seafood and fish-based rice dishes.

Recommended serving temperature 8-10°C.