

Monopole 2021

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:** 2021
- **DOCa vintage rating:** **pending**
- **CVNE vintage rating:** **pending**
- **Grape varieties:** 100% Viura
- **Bottle type:** Rhine / Flute
- **Bottle size:** 75cl., 18.7cl.

Analytical data

- **Alcoholic volume:** 13%
- **Total acidity:** 5.36
- **pH:** 3.35
- **Volatile acidity:** 0.31
- **SO₂ Free/Total:** 27.2/99
- **Suitable for vegans**

The vineyard

The grapes come from our own vineyards and those of our usual providers in Rioja Alta. The main variety is Viura, the soils are cool clay loam, and the vines bush trained. All vineyard tasks are carried out manually, including harvesting.

Winemaking

This wine is made from 100% viura grapes. Once the grapes arrive the winery a maceration of 8 hours with skin takes place at controlled temperature of 10-12 °C.

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

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favourable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening.

The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential.

Harvest of white grape began on the 21st September and ended on the 19th October.

Tasting notes

Soft greenish yellow color.

Fresh aroma, spring flowers and fruits such as pineapple, apple, pear.

On the palate it shows a smooth entry and a fun mix of sensations with a long and elegant pass. Aftertaste in which flowers and fruits are still present.

Perfect companion for starters, appetizers, fish and seafood.

Recommended service temperature 8-10°C.

