

# Monopole 2022

*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:** 2022
- **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:** 5.05
- **pH:** 3.39
- **Volatile acidity:** 0.29
- **SO<sub>2</sub> Free/Total:** 28.8/88
- **Suitable for vegans**

## The vineyard

The grapes come from our own vineyards in Rioja Alta, and from our local usual providers. The main variety is Viura, and the vines are bush trained, with soils of cool clay loam. All viticulture labour is carried out manually, including harvest.

## Winemaking

This wine is made from 100% Viura grapes. Once the grapes arrive to the winery, a cold maceration with the grape skin is carried out for 8 hours at controlled temperature of 10-12 °C.

Gentle pressing encouraged the release of the free run juice which then fermented in stainless steel vats at controlled temperature. This facilitates the extraction and conservation of the key primary fruit and floral aromas, typical of the variety.

## Vintage / Harvest description

The harvest at CVNE began on September 8th with the Viura variety in our Torremontalbo vineyards, ending with the rest of the white grape varieties on September 27th.

This year, due to the drought and the high temperatures recorded, the state of the grapes was not homogeneous at the time of harvest, but rather differed depending on the location of the plots, the yield and other factors. Ripening samplings and analysis of the grapes are crucial for decision making prior to harvest in order to begin at the optimal time. The weather during harvest helped to maintain the excellent health conditions of the grapes. In addition, the drop in temperatures that took place at the end of the harvest will help the good evolution in maturation and will allow us to make wines with great ageing potential.

## Tasting notes

Pale yellow colour.

Medium aromatic intensity on the nose with aromas of spring flowers intertwined with pome fruit, pineapple and banana.

A smooth and lively entry on the palate. The mid-palate is marked by the typical acidity of the wine. A fruity and long aftertaste, perfectly balanced, making it an elegant, fine and at the same time cheerful wine. Pairs perfectly with fish, shellfish and all kinds of appetizers including ham.

Recommended service temperature 8-10°C.