

# MONOPOLE BLANCO 2023

*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:** 2023  
**DOCa vintage rating:** pending  
**C.V.N.E. vintage rating:** pending

**Grape varieties:** 100% Viura  
**Type of bottle:** Rhine / Flute  
**Bottle size:** 75cl.

**Alcoholic volume:** 13%  
**pH:** 3.35  
**SO<sub>2</sub> Free/Total:** 28.8/88  
**Total acidity:** 5.02  
**Volatile acidity:** 0.27  
**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 2023 growing season has been complicated throughout the cycle from a climatic point of view, ending with a very intense harvest in terms of work both in the vineyard and in the winery. After a rather dry winter we had some early bud break. Rainfall was also scarce in spring, although storms at the beginning of the summer and mild temperatures in June and July eased the situation a little and the vines had a short-lived respite. Several heat waves in August, with daytime temperatures exceeding 40°C and night-time temperatures higher than usual for those dates, set off the alarm bells again. The situation did not improve with the heavy rainfall in the first fortnight of September, which caused us to fear for the health of the grapes. In Rioja Alta, where there were still days left to reach ripening, the biggest challenge has been to be able to wait for the plant to assimilate the water and to achieve a balance between technological ripening and phenolic ripening by monitoring each plot on a daily basis.

In Haro, the white grape harvest began on September 13 and ended on October 7. In an end, the grapes ripened well and were in good health, so all in all it has been a good vintage for white wine production.

## Tasting notes

Pale yellow in colour.

Pleasant and intense spring aroma where fruits such as white currant, apple, pear and notes of pineapple and banana appear.

On the palate the wine has a smooth entry and a long mid-palate, with a touch of acidity at the end that gives us a freshness prior to a fruity and floral aftertaste.

Perfect companion with starters, appetizers, fish and seafood.

Serving temperature between 8°C and 10°C.