

# Monopole Clásico 2019

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

*Monopole Clásico is the story of a remake, 40 years on. Elaborated like in the 60's.*



- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2019
- **CVNE vintage rating:** Excellent
- **Grape varieties:** Viura and others
- **Bottle type:** Rhin      • **Bottle size:** 75cl., 1,5l.
- **Bottling date:** August 2021
- **Ageing and barrel type:** 8 months in barrels and “botas” of 300l., 400l. and 500l.

## Analytical data

- **Alcoholic volume:** 13.3%
- **Total acidity:** 5.87
- **pH:** 3.25
- **Volatile acidity:** 0.44
- **SO<sub>2</sub> Free/Total:** 30/120
- **Suitable for vegans**

## The vineyard

The grapes for this wine come from our own vineyards in Villalba de Rioja, just over five hectares planted 15 years ago, facing east and on limestone soils. The vines are trellised for their protection against the wind to which this vineyard is exposed. The altitude here is over 600 meters.

## Winemaking

We harvest manually in boxes of 20 kg. The grapes are pressed gently and, as in the 1960s, the must is transferred to concrete vats where it is allowed to settle. The alcoholic fermentation takes place in stainless steel vats and once completed, the wine is racked, along with its fine lees, to used barrels and “botas” to complete its ageing. These are barrels and “botas” that have previously contained various wines and with capacities of 300, 400 and 500 liters. The wine remains in barrel for around 8 months including a period of biological ageing under a layer of “flor” yeast. This method of ageing contributes the peculiar organoleptic characteristics of Monopole Clásico, enriching the wine with aromas of chamomile and nuttiness, at the same time as augmenting the sensation of freshness from acidity and conferring a long finish. All of this enables us to produce a wine which demonstrates the attributes of the variety as well as the peculiarity of a wine from times gone by.

## Vintage / Harvest description

The grapes used for this wine were harvested during the second half of September.

The growing season was a healthy one throughout the Rioja. Because of temperature fluctuations and limited rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small bunches of loosely packed grapes and a consequent considerable increase in their quality, and a greater concentration of the fruit aromas typical of this variety. Grape development was slightly later than the previous year, but low yields lead to early ripening, so leading to similar harvest dates. Harvest took place calmly and gradually, permitting a high level of selection in both vineyard and winery. The whites have maintained their primary aromas, good acidity, freshness and qualities typical of a white for ageing.