

# MONOPOLE CLÁSICO RESERVA 2021

*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 Reserva  
**Region of production:** Rioja Alta  
**Year:** 2021  
**C.V.N.E. vintage rating:** Excellent  
**Grape varieties:** Viura

**Type of bottle:** Rhin  
**Production and bottle size:**  
24,486 bot 75cl., 896 bot. 1.5l.  
and 53 bot. 3l.

**Ageing and barrel type:**  
8 months in barrels of 300, 400l  
and "botas" of 500l.

**Alcoholic volume:** 13%  
**pH:** 3.26  
**SO<sub>2</sub> Free/Total:** 24/150  
**Total acidity:** 5.6  
**Volatile acidity:** 0.44  
**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 these used barrels and "botas" of different capacities 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 weather in our Villalba plots during the 2021 growing season was favourable for obtaining quality grapes. In this high and airy area, where the vineyard is of low and medium production, the grapes had a very positive evolution throughout the whole cycle. Perfect weather during the month of October, with sunny and bright days followed by very cold nights, favoured a slow ripening. The white grapes were harvested by hand at our Villalba estate between September 29th and October 2nd. Healthy grapes, very balanced and generally with good acidity allowed us to produce this wine of great personality.