

Monopole Gran Reserva 2015

Some years ago we rescued from the past our Monopole Clásico, produced the old fashioned way.

First vintage of this remake was 2014. Part of the fruit was harvested at our vineyard in Villalba de Rioja, vinified as the Monopole Clásico, and then aged in barrel for nearly five years.

A completely sui generis gran reserva.



- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2015
- **CVNE vintage rating:** Excellent
- **Grape varieties:** Viura
- **Bottle type:** Rhine / Flute
- **Bottle size:** 75cl., 1.5l., 3l.
- **Bottling date:** June 2021
- **Nº of bottles produced:** 2,400 bot. 75cl.; 100 magnum 1.5l.; 10 bot. 3l.
- **Aging and barrel type:** 60 months in 6 used Rioja barrels and 2 even older “botas”

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 6.28
- **pH:** 3.24
- **Volatile acidity:** 0.69
- **SO₂ Free/Total:** 27.2/99
- **Suitable for vegans**

The vineyard

The grapes come from our own vineyards in Villalba, a village at the foot of Obarenes mountains. The vines are pruned on trellises for protection, due to the predominant wind on the plot. Altitude above 600 meters. The plot is called “La Plana”, meaning “flat”, but despite its name, the vineyard is planted on an east-facing slope. The vines are dry-farmed on predominantly free-draining sandy soils which cause a constant but gentle water stress in the vines. This in turn leads to low yields of loose bunches with small, concentrated berries. All vineyard tasks including harvest are done manually.

Winemaking

Once the grapes achieved optimum ripeness, the bunches were picked by hand into small crates, this being done very early in the morning to take advantage of the coolest daily temperatures. The crates were then transported immediately to the winery where they were held in a refrigerated chamber for 24 hours to preserve aromas and avoid oxidation.

The yield of this vineyard is very low, resulting in the limited production volume of the wine. The grapes were pressed gently in a small pneumatic wine press and fermentation subsequently took place in used barrels of 300 litres and “botas” of 500 litres.

The wine was then aged for five years in six used Rioja barrels, and two even older “botas” in which we carry out an biological aging thanks to the development of “velo de flor”.

The wine has not been clarified in order to reflect the methods of bygone times and where the long aging in barrel allowed the wine to fall bright and clarify naturally.

Vintage / Harvest description

2015 vintage was very good both qualitatively and quantitatively. Throughout the growing season the weather conditions perfect for every season. Rainy autumn, dry winter with heavy frosts, rainy spring and summer with strong contrasts of temperature between day and night. However, the most important thing is that the weather during the harvest was exceptional and allowed a harvest with great quality, ripening and good health status. The harvest was early and fast and exceptional for CVNE.

Tasting notes

Gold yellow in colour.

High and complex aromatic intensity with very diverse aromas of dried fruit such as apple, pear and apricot, orange peel, all the fruit assembled with the aromas from aging, pastry, honey, almonds and mineral notes.

The palate is fine and elegant with saline notes. Fresh and dry finish with slight acidity that leads to a long and very pleasant aftertaste.

It is a wine that due to its characteristics and complexity has a very varied pairing. From salads, fish and rice to meats and sausages.

Recommend service temperature 8-10°C.