

Monopole Gran Reserva 2014

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

• **Production region:** Rioja

• **Year:** 2014

• **CVNE vintage rating:** Excellent

• **Grape varieties:** Viura

• **Bottle type:** Rhine / Flute

• **Bottle sizes:** 75cl, 1.5L, 3L

• **Bottling date:** June 2020

• **Nº of bottles produced:** 778 bottles of 75 cl., 100 Magnums 1.5L and 27 bottles of 3L

• **Aging and barrel type:** 60 months in 4 used Rioja barrels and 1 even older “bota”

Analytical data

• **Alcohol content:** 13.5%

• **Volatile acidity:** 0.65

• **Total acidity:** 6.5

• **SO₂ Free/Total:** 30/98

• **pH:** 3.18

• **Suitable for vegans**

The vineyard

The grapes come from our own vineyards in Villalba, a village at the foot of the Toloño mountain in the Sierra Cantabria. This mountain range protects the vines from the north winds and here the Foehn effect plays an important role in assisting grape ripening.

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 four used Rioja barrels and one even older “bota”, 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.

Harvest description

The harvest began in Haro in mid September, before the start of the rains that marked this vintage.

The weather during the year had been favourable, providing conditions for a good growing season and subsequent hope of a good harvest. However, rain arrived with the summer and continued to fall at higher than usual levels into harvest time, so complicating the later part of the ripening period and the harvest.

Once again the preventive treatments carried out in our vineyards, such as bunch thinning and leaf removal, and followed by selective harvesting, allowed us to produce high quality grapes, even in this very challenging vintage year and where the difference between grapes picked before and after the rains was very clear.

