

# Monopole 2019

*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:** 2019
- **DOCa vintage rating:** Excellent
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Viura
- **Bottle type:** Rhine / Flute
- **Bottle size:** 75cl., 37.5cl., 18.7cl.

## *Analytical data*

- **Alcoholic volume:** 13%
- **Total acidity:** 6.12
- **pH:** 3.29
- **Volatile acidity:** 0.24
- **SO<sub>2</sub> Free/Total:** 29.6/98
- **Suitable for vegans**

## *The vineyard*

The grapes come from our own vineyards and those of our usual providers in Rioja Alta. The main variety is Viura, the soils are cool clay loam, and the vines bush trained. All vineyard tasks are carried out manually, including harvesting.

## *Winemaking*

This wine is made from 100% viura grapes. Once the grapes arrive the winery a maceration of 8 hours with skin takes place at controlled temperature of 10-12 °C.

Gentle pressing encouraged the release of free run juice which was then fermented in stainless steel vats at controlled temperature, so facilitating the extraction and conservation of key primary fruit and floral aromas typical of the variety.

## *Vintage / Harvest description*

The harvest began at CVNE on the 12th September and ended on the 15th October.

The growing season was a healthy one in both Rioja Alta and Rioja Alavesa.

Grape development was slightly later than the previous year, but low yields lead to early ripening, so leading to similar harvest dates.

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.

Harvest took place calmly and gradually, permitting a high level of selection in both vineyard and winery.

## *Tasting notes*

Bright pale yellow in colour with green hints at the rim.

The nose shows aromas reminiscent of spring flowers and white fruits such as pear, apple and white currant.

The palate is silky and pleasing due to perfect balance between structure and acidity.

The finish is long, fresh and youthful, providing a white that is a perfect match with fish, seafood and fish-based rice dishes.

Recommended serving temperature 8-10°C.

