

# Monopole 2020

*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:** 2020
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Very good
- **Grape varieties:** 100% Viura
- **Bottle type:** Rhine / Flute
- **Bottle size:** 75cl., 18.7cl.

## *Analytical data*

- **Alcoholic volume:** 13%
- **Total acidity:** 5.36
- **pH:** 3.35
- **Volatile acidity:** 0.31
- **SO<sub>2</sub> Free/Total:** 27.2/99
- **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*

Harvest of white grapes began at CVNE on the 11th September 2020, with selective picking, and ended on the 7th October. This has been an atypical year for white grapes, which ripened more slowly than usual and have given very aromatic wines.

The year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year.

Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes were very healthy on arrival at the winery.

The vineyards of both Rioja Alta and Rioja Alavesa were healthy throughout the growing season.

## *Tasting notes*

Pale, bright lemon in colour with green hints at the rim.

Fresh aromas of white pome fruit and fresh spring flowers.

The palate encourages further tasting with its smooth, elegant mouth feel, with citrusy acidity and a long, fresh and fruit driven finish. Wine to pair with fish, seafood and all types of aperitif including dry cured Spanish ham.

Recommended serving temperature 8-10°C.

