

MONOPOLE BLANCO 2025

Monopole is Spain's oldest white wine brand, born in 1915 and deeply rooted in tradition.



Type of wine: White
Region of production: Rioja
Year: 2025

Grape varieties: Viura 100%
Type of bottle: Rhin
Bottle size: 75 cl

ABV: 13%
pH: 3.38
SO₂ Free/Total: 30,4/93
Total acidity: 5.6
Volatile acidity: 0.33
Suitable for vegans



The vineyard

This white wine is made from the Viura grape variety, sourced from bush-trained vineyards, both estate-owned and from our long-standing growers in Rioja Alta. The soils are cool, loam-clay in composition. All vineyard work, including harvesting, is carried out by hand.

Winemaking

Upon arrival at the winery, the grapes undergo an eight-hour skin contact maceration at a temperature of 10–12 °C. The fruit is then transferred to a small pneumatic press, where the free-run juice is obtained by gravity before pressing begins.

Static settling is carried out using only physical methods. Fermentation takes place in stainless-steel tanks under controlled temperatures, with the aim of extracting and preserving the primary, fruity and floral aromas characteristic of the variety.

Vintage / Harvest description

During the 2025 growing season in the Rioja DOCa, March was cold and wet, leading to a certain slowdown in the vegetative cycle. The intense heat recorded in June and August reversed this trend, accelerating vine development.

Despite the sanitary and climatic challenges faced during the season, the absence of rainfall towards the end of the cycle, together with marked day–night temperature differences, allowed for gradual and balanced ripening. The result was a harvest carried out between September and October, lower in volume but of exceptional quality and outstanding sanitary condition.

The harvest of white grapes at CVNE began on 5 September and concluded on 3 October.

Tasting notes

Pale yellow in colour, with greenish highlights. The nose is fresh and expressive, dominated by floral and fruit-driven aromas such as green apple and pear, accompanied by subtle citrus notes.

On the palate, it stands out for its vibrancy, with a smooth entry leading into a lively yet well-balanced acidity, finishing with a fruity and persistent aftertaste. An elegant and cheerful wine, and an ideal companion for seafood, fish, appetisers and Iberian ham.

Recommended serving temperature: 8–10 °C.