

Monopole Clásico 2017

Monopole is the oldest white wine brand in Spain. CVNE has produced this wine since 1915.

Monopole Clásico is the story of a remake, 40 years on. Elaborated like in the 60's.



- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2017
- **CVNE vintage rating:** Excellent
- **Grape varieties:** Viura and others
- **Bottle type:** Rhin
- **Bottle size:** 75cl., 1.5l.
- **Bottling date:** August 2019
- **Aging and barrel type:** 8 months in used barrels and “botas” of 300, 400 & 500l

Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 5.27
- **pH:** 3.33
- **Volatile acidity:** 0.42
- **SO₂ Free/Total:** 20/110
- **Suitable for vegans**

The vineyard

The grapes for this wine come from our own vineyards in Villalba de Rioja, just over five hectares planted 15 years ago, facing east and on limestone soils. The vines are trellised for their protection against the wind to which this vineyard is exposed. The altitude here is over 600 metres.

Winemaking

Monopole Clásico is made from a blend of varieties, hand harvested at their optimum ripeness and picked into 20kg boxes. The grapes are pressed gently and, as in the 1960s, the must is transferred to concrete vats where it is allowed to settle. The alcoholic fermentation takes place in stainless steel vats and once completed, the wine is racked, along with its fine lees, to used barrels and “botas” to complete its ageing. These are barrels and “botas” which have been used two or three times before and with capacities of 300, 400 and 500 litres.

The wine remains in barrel for around 8 months with periodic tasting.

The uniqueness of this wine is in the addition of a small amount of Manzanilla, which is made according to the traditional technique including a period of biological ageing under a layer of “flor” yeast. This method of ageing contributes the peculiar organoleptic characteristics of Monopole Clásico, enriching the wine with aromas of chamomile and nuttiness, at the same time as augmenting the sensation of freshness from acidity and conferring a long finish. All of this enables us to produce a wine which demonstrates the attributes of the variety as well as the peculiarity of a wine from times gone by.

Vintage / Harvest description

The 2017 harvest was marked by drought and frosts across most of Western Europe, including the northern part of the Iberian Peninsula.

In Rioja Alta, temperatures were higher than usual at the beginning of the year, bringing on an early start to the growing season. This compounded the effect of a heavy frost in the early hours of the 28th of April. To add insult to injury, the vines were already suffering from a persistent drought.

The crop was reduced for the entire Rioja region by some 25%. Our own production from CVNE's vineyards suffered a 50% loss. However, although we had a lot less grapes, these were of high quality and produced wines of structure and great ageing potential. Heavy vineyard work throughout the year and selective harvesting saved this exceptional year.

The grapes used to make this wine were harvested in the first days of September.

Tasting note

Medium lemon yellow in colour.

On the nose the wine is complex, revealing a broad range of aromas, such as chamomile, apples, pears, hints of almonds, bakery notes and mineral aromas. The palate is satisfying, full bodied, unctuous and velvety with a long, fresh, saline finish.

This is a powerful, long-lasting wine, with distinctive characteristics which lend it the ability to match well with many dishes as well as to be enjoyed alone. Recommended serving temperature 8-10°C.