

# Monopole Clásico 2018

*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:** 2018
- **CVNE vintage rating:** Excellent
- **Grape varieties:** Viura and others
- **Bottle type:** Rhin      • **Bottle size:** 75cl., 1.5l.
- **Bottling date:** July 2020
- **Aging and barrel type:** 8 months in barrel of 300l., 400l. and one “bota” of 500l.

## Analytical data

- **Alcoholic volume:** 13.5%
- **Total acidity:** 5.37
- **pH:** 3.20
- **Volatile acidity:** 0.27
- **SO<sub>2</sub> Free/Total:** 22.4/112
- **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 2018 harvest for white grapes began at Bodegas CVNE on September 21 and finished on October 13 with a good forecast.

This vintage year takes us back to La Rioja of old, with heavy frosts throughout winter, snow and abundant precipitation. Spring was also cold and wet followed by a warm summer but without excessive temperatures and resulting in good ripening of the grapes.

These conditions provided a long, slow ripening period which enabled the production of great, intense wines, with medium colour and alcohol levels and good acidity.

## Tasting note

Pale 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 aromas, mineral and saline notes. The palate is soft and characteristic, oily, unctuous and velvety with a long and elegant 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.