

MONOPOLE SIGLO XXI 2023

Monopole Siglo XXI is an excellent monovarietal born from a new version of the classic Rioja Monopole - result of the CVNE landing in the D.O Rueda.



Type of wine: White
Region of production: Rueda
Year: 2023
DO vintage rating: pending

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

Alcoholic volume: 13%
pH: 3.39
SO₂ Free/Total: 30.4/95
Total acidity: 5.61
Volatile acidity: 0.35
Suitable for vegans



Winemaking

Grapes were selected from the best vineyards and then harvested at night, to produce a varietal Verdejo wine of high quality. On arrival at the winery, the grapes were pressed and the must put into stainless steel vats. Here the alcoholic fermentation took place at controlled temperatures in order to extract and preserve the primary floral and fruit aromas characteristic of the variety.

Vintage / Harvest description

The 2023 harvest begins on August 15 and ends on October 5 with lower production. The harvest is carried out at night to preserve the grapes in perfect organoleptic conditions and avoid oxidation. The very hot weather conditions in August and heavy rainfall at the beginning of September have allowed the grapes to ripen properly and they are in optimum sanitary conditions.

Tasting notes

Pale yellow-green in colour.
Good aromatic intensity where we discover fruits such as mango, peach and grapefruit mixed with spicy and herbaceous notes.
The entry on the palate is enveloping, with an elegant mid-palate and a very balanced finish between acidity and the bitterness typical of the variety. Long and fruity aftertaste.
Perfect companion to white meats, fish, seafood, pâtés and, of course, as an aperitif.
Recommended serving temperature: 8 to 10°C.