

# MONOPOLE SIGLO XXI 2025

*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:** 2025

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

**Alcoholic volume:** 13%  
**pH:** 3.36  
**SO<sub>2</sub> Free/Total:** 30.4/99  
**Total acidity:** 5.9  
**Volatile acidity:** 0.28  
**Suitable for vegans**



## Winemaking

The Verdejo varietal used to craft this wine comes from unique vineyards. Night harvesting preserves the grape's aromatic qualities, with an initial cluster selection carried out in the field. Once at the winery, the grapes are gently pressed, and the must is transferred to stainless steel tanks to ferment at a controlled temperature. This meticulous process is designed to extract and preserve the primary aromas of the Verdejo grape, characterized by fruity notes and white flowers.

## Vintage / Harvest description

The 2025 harvest reaffirmed our philosophy of precision in the vineyard, enabling us to navigate the overall reduction in production across D.O. Rueda thanks to our commitment to old vines and dry-farmed terroir.

The vintage stood out for the meticulous selection of Verdejo in the vineyard, resulting in musts of notable aromatic complexity and vibrant freshness, capable of offsetting the lower yields.

Our commitment to sustainable viticulture and night harvesting, carried out at the optimal point of ripeness, proved essential in preserving the wine's identity. The 2025 wines retain an elegant structure and the distinctive mineral typicity that defines them, consolidating their position among the most serious and highly regarded profiles within the appellation, despite the climatic fluctuations of the season.

## Tasting notes

Monopole Siglo XXI 2025 presents itself as a wine of remarkable varietal purity, where the lower yields of the vintage translate into outstanding aromatic concentration. On the nose, fennel, stone fruit and vibrant citrus freshness take centre stage. On the palate, it reveals the volume and structure characteristic of its old vines, supported by impeccable acidity that brings both tension and balance.

A serious and persistent white, with the elegant, gently bitter finish that defines authentic Verdejo from Rueda at its finest.

Ideal with grilled white fish, seafood rice dishes or semi-cured ewe's milk cheeses.

Recommended serving temperature: 8–10°C.