

Monopole S.XXI 2018

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:** 2018
- **DO vintage rating:** Pending
- **Grape varieties:** 100% Verdejo
- **Type of bottle:** Rhin
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13% Vol.
- **Total acidity:** 5.7
- **pH:** 3.4
- **Volatile acidity:** 0.57
- **SO² Free/Total:** 28/120
- **Suitable for vegans**

Winemaking

Grapes were selected from the best vineyards and then harvested at night, when the temperatures were cooler, 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 cool, controlled temperatures in order to extract and preserve the primary floral and fruit aromas characteristic of the variety.

Vintage / Harvest description

The 2019 harvest began on the 3rd September, with very good quality grapes and yields which were lower than the year before. After an extremely dry winter and spring with drought like conditions, rain fell at an ideal time to guarantee complete and total ripening of the grapes. The high diurnal temperature range during the ripening period facilitated a slow, gradual ripening of the grapes leading to their being in perfect health and balance for the production of an aromatic wine.

Tasting notes

The wine is clear and bright lemon yellow in colour. The nose shows high aromatic intensity with aromas of stone fruits such as peach, apricot and mango which are well integrated with the fresh notes of fennel and minerality derived from the soil. The palate is smooth, dense and full at the same time as elegant. The finish gives the touch of bitterness characteristic of Verdejo, and is long, fresh and fruit driven.

Suggested food matches include white meats, fish, seafood and pâtés as well as rice dishes, pasta and many aperitifs.

Recommended serving temperature 6-10°C.

