

Monopole S.XXI 2020

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:** 2020
- **DO vintage rating:** Pending
- **Grape varieties:** 100% Verdejo
- **Bottle type:** Rhin
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13%
- **Volatile acidity:** 0.36
- **Total acidity:** 5.63
- **SO₂ Free/Total:** 30.4/100
- **pH:** 3.36
- **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 2020 vintage was the 40th anniversary of the Rueda D.O. Harvest began on the 1st and ended on the 25th September with yields down 2% on the previous year. After a mild year, the harvest took place calmly and enabled selection in the vineyards. The grapes arrived at the winery in optimum health and ripeness. Predictions for the wines are unbeatable since the quality parameters are perfect for making wines with good volume and acidity on the palate, as well as being aromatic.

Tasting notes

Lemon green colour.

The nose shows high aromatic intensity of citrus tropical fruits mixed with hints of boxwood and fennel.

The palate is smooth, long and unctuous. The finish gives the touch of bitterness characteristic of Verdejo, and is fresh with a slight acidity.

Suggested food matches include white meats, fish, seafood and pâtés as well as appetizers.

Recommended serving temperature 8-10°C.