

FUNDADA EN 1879



Grapes  
100% Viura

Region/Appellation  
Rioja

Alcohol by volume  
13.50%

Residual Sugar  
0.55 g/l

pH  
3.34

Total Acidity  
5.31 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
31/10/2024

# Monopole Clásico Blanco

## 2020 6x75cl

### Winemaker Notes

Straw yellow colour with slight golden tonalities. On the nose it's a complex wine, we do not only find fruits such a pear, apple, white currant and white flowers but also dried fruits and spicy notes. On the palate we have salinity and an elegant acidity which provides freshness.

### Vineyard

Produced with a blend of white varieties, hand harvested in 20kg cases at optimum ripeness.

### Winemaking

We harvest manually in boxes of 20 kg. 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" that have previously contained various wines and with capacities of 300, 400 and 500 liters. The wine remains in these used barrels and "botas" of different capacities for around 8 months 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 of white grapes used for this wine is carried out in the first days of October. This has been an atypical year for white grapes, which ripened more slowly than usual and have given very aromatic wines. The year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year. Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes were very healthy on arrival at the winery. The vineyards of both Rioja Alta and Rioja Alavesa were healthy throughout the growing season.

### Food match

Grilled and Roasted White Meats

Grilled vegetables, egg dishes & paella

