

FUNDADA EN 1879



#### Grapes

70% Viura  
30%: Tempranillo,  
Garnacha

Region/Appellation  
Rioja

Alcohol by volume  
12.50%

Residual Sugar  
less than 2 g/l

pH  
3.34

Total Acidity  
5.72 g/l

Drinking Window  
2024 - 2026

#### Tasting Guide



Tasting note printed  
22/07/2024

# Monopole Rosado 2021

## 6x75cl

### Winemaker Notes

This is an aromatic wine, the nose revealing floral aromas along with peach, apricot and background notes of strawberry and citrus. Delicious, balanced palate with a long, fruit-driven finish. An elegant wine which can be enjoyed at any time, with food or without.

### Vineyard

From selected vineyards in Rioja Alta.

### Winemaking

Grapes were harvested at peak ripeness. The three varieties, garnacha, tempranillo and viura were placed in the vat and allowed several hours of cold maceration. Following this, the vat was gravity drained, without mechanical pressing, to produce a juice which was then fermented at a controlled temperature of 16 °C for 20-25 days. In this way, the all important primary aromas are maintained. The resulting wine was kept for a time at the winery before being released to the market.

### Vintage

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favourable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields, the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening. The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential.

### Food match

Fish/Shellfish

Try as an aperitif or with a fish dish

