

FUNDADA EN 1879



Grapes  
100% Viura

Region/Appellation  
Rioja

Alcohol by volume  
13.00%

Residual Sugar  
less than 2 g/l

pH  
3.3

Total Acidity  
5.51 g/l

Drinking Window  
2024 - 2025

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
22/12/2024

# Monopole Unoaked Blanco

## 2021 6x75cl

### Winemaker Notes

Bright pale yellow in colour with green hints at the rim. The nose shows aromas reminiscent of spring flowers and white fruits such as pear, apple and white currant. The palate is silky and pleasing due to perfect balance between structure and acidity.

### Vineyard

Rioja Alta is the westernmost of Rioja's three sub-areas. It is influenced by the Atlantic Ocean's climate. The soil in Rioja Alta is rich in iron, limestone and clay, along with nutrients deposited in the region by the tributaries of the Ebro River.

### Winemaking

This wine is made from 100% viura grapes. Gentle pressing encouraged the release of free run juice which was then fermented in stainless steel vats at controlled temperature, so facilitating the extraction and conservation of key primary fruit and floral aromas typical of the variety

### 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 good wines. Harvest of white grape began on the 21st September and ended on the 19th October.

### Food match

Grilled and Roasted White Meats

Great with seafood and fish-based rice dishes

