

FUNDADA EN 1879



Grapes  
100% Viura

Region/Appellation  
Rioja

Alcohol by volume  
13%

Residual Sugar  
less than 2 g/l

pH  
3.35

Total Acidity  
5.02 g/l

Drinking Window  
2025 - 2025

Tasting Guide



Tasting note printed  
31/03/2025

# Monopole Unoaked Blanco

## 2023 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 2023 growing season has been complicated throughout the cycle from a climatic point of view, ending with a very intense harvest in terms of work both in the vineyard and in the winery. After a rather dry winter we had some early bud break. Rainfall was also scarce in spring, although storms at the beginning of the summer and mild temperatures in June and July eased the situation a little and the vines had a short-lived respite. Several heat waves in August, with daytime temperatures exceeding 40°C and night-time temperatures higher than usual for those dates, set off the alarm bells again. The situation did not improve with the heavy rainfall in the first fortnight of September, which caused us to fear for the health of the grapes. In Rioja Alta, where there were still days left to reach ripening, the biggest challenge has been to be able to wait for the plant to assimilate the water and to achieve a balance between technological ripening and phenolic ripening by monitoring each plot on a daily basis. In Haro, the white grape harvest began on September 13 and ended on October 7. In an end, the grapes ripened well and were in good health, so all in all it has been a good vintage for white wine production.

### Food match

Great with seafood and fish-based rice dishes

