

FUNDADA EN 1879



Grapes  
95% Viura  
5% Others

Region/Appellation  
Rioja

Alcohol by volume  
13.5%

Residual Sugar  
1 g/l

pH  
3.34

Total Acidity  
5.33 g/l

Vegetarian  
Yes

Vegan  
No

Drink  
Now to 2 years

Tasting Guide



Dry Medium Sweet

Tasting note printed  
10/07/2020

# Monopole Clásico Blanco

2015

## Winemaker Notes

Straw yellow colour with slightly golden notes. Complex aromatic intensity with aromas of gooseberry, apple and chamomile flowers. Sweet spice, bready and savoury flavours on the palate, marked by saline notes, with a fresh and long finish provided by a slight acidity that leads to a fruity and mineral aftertaste. Elegant and refined- this beguiling wine is delicious on its own or paired with a range of cuisine.

## Vineyard

The grapes for this wine come from la Rioja Alta, which 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

Produced with a blend of white varieties, hand harvested in 20kg cases at optimum ripeness. Softly pressed, as in the 1960s, the must goes into concrete tanks for its settling ('debourbage') and then into stainless steel tanks for the alcoholic fermentation. Once this is completed, the wine will go with its lees into vats and 300 litres and 500 litres botas that have been previously used by two, three or more wines.

The wine ages for around 8 months, with regular tastings. The uniqueness of this wine lies in the contribution of a small quantity of manzanilla, developed by the traditional method of biological crianza under "velo de flor". The wines' ageing contributes to its peculiar organoleptic characteristics, adding aromas of chamomile, dried fruits, and a long and persistent aftertaste. The marked acidity increases Monopole Clásico's freshness.

## Vintages

The 2015 harvest emerged as one of the best vintage of the past few years in Rioja. Throughout the vine cycle the weather conditions were optimum and the vineyard displayed excellent quality results. Harvest started 10 days in advance and the pleasant warm weather conditions in the run up to harvest allowed for a selective harvest.

## Food match

Grilled and Roasted White Meats

Grilled vegetables, egg dishes & paella

