

FUNDADA EN 1879



#### Grapes

100% Viura

#### Region/Appellation

Rioja

#### Alcohol by volume

13.5%

#### Residual Sugar

less than 2 g/l

#### pH

3.21

#### Total Acidity

6.45 g/l

#### Tasting Guide



#### Tasting note printed

12/08/2025

# Monopole Clásico Gran Reserva Blanco 2017 6x75cl

## Winemaker Notes

The first vintage of the 'remake' of this historic wine was 2014. The wine is dry with beautifully integrated oak influence and a touch of something different from the small amount of Manzanilla added.

## Vineyard

The vines are pruned on trellises for protection, due to the predominant wind in the vineyards. The plot is called 'La Plana' meaning 'flat' but is in fact on east-facing slopes. The vines are dry-farmed on free-draining sandy soils, which cause a constant but gentle water stress on the vines.

## Winemaking

The grapes are hand picked into small crates early in the morning. The crates are then transported immediately to the winery where they are held in a refrigerated chamber for 24 hours to preserve aromas and avoid oxidation. The grapes are gently pressed in small pneumatic presses and fermentation subsequently takes place in used barrels of 300 litres and botas of 500 litres. The wine then ages for 5 years in used Rioja barrels. A small percentage of Manzanilla is added to complement the Viura. The wine has not been clarified in order to reflect the methods of bygone times.

## Food match

Tapas with strong flavours

