



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
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
28/01/2026

Monopole Clásico Gran Reserva 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.

Vintage

The 2017 harvest was marked by drought and frosts across most of Western Europe, including the northern part of the Iberian Peninsula. In Rioja Alta, temperatures were higher than usual at the beginning of the year, bringing on an early start to the growing season. This compounded the effect of a heavy frost in the early hours of the 28th of April. To add insult to injury, the vines were already suffering from a persistent drought.

Food match

Tapas with strong flavours

