

FUNDADA EN 1879



Grapes  
85% Viura  
15% Tempranillo

Region/Appellation  
Rioja

Alcohol by volume  
13.0%

Residual Sugar  
1.90 g/l

pH  
3.38

Total Acidity  
5.50 g/l

Vegetarian  
Yes

Vegan  
Yes

Drink  
Now to 2 years

Tasting Guide



Dry Medium Sweet

Tasting note printed  
10/07/2020

# Monopole Rosado 2018

## Winemaker Notes

This is an aromatic wine, the nose revealing floral aromas along with peach, apricot and background notes of strawberry and citrus. Delicious, balanced palate with a long, fruit-driven finish. An elegant wine which can be enjoyed at any time, with food or without.

## Vineyard

From selected vineyards in Rioja Alta.

## Winemaking

Grapes were harvested at peak ripeness. The three varieties, garnacha, tempranillo and viura were placed in the vat and allowed several hours of cold maceration. Following this, the vat was gravity drained, without mechanical pressing, to produce a juice which was then fermented at a controlled temperature of 16¼C for 20-25 days. In this way, the all important primary aromas are maintained. The resulting wine was kept for a time at the winery before being released to the market.

## Vintages

The 2018 harvest began on the 1st October and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

## Food match

Fish/Shellfish

