

FUNDADA EN 1879



Grapes
100% Viura

Region/Appellation
Rioja

Alcohol by volume
13.0%

Residual Sugar
1.3 g/l

pH
3.35

Total Acidity
5.70 g/l

Vegetarian
Yes

Vegan
Yes

Drink
Now to 2 years

Tasting Guide



Dry Medium Sweet

Tasting note printed
09/07/2020

Monopole Unoaked Blanco

2018

Winemaker Notes

Pale, bright lemon in colour with green hints at the rim. The nose reveals aromas of orchard fruits like pear and apple as well as spring flowers. The palate encourages further tasting with its smooth, elegant mouth feel, with citrusy acidity and a long, fresh and fruit driven finish. Recommended serving temperature 8-10 Celsius.

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.

Vintages

The 2018 harvest began at CVNE on the 19th September 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

Grilled and Roasted White Meats

Great with seafood dishes

