



Grapes
100% Viura

Region/Appellation
Rioja

Alcohol by volume
13%

Residual Sugar
less than 2 g/l

pH
3.3

Total Acidity
5.02 g/l

Tasting Guide

Dry Medium Sweet

Tasting note printed
06/02/2026

Monopole Unoaked Blanco 2024 6x75cl

Winemaker Notes

Pale yellow in colour, this wine reveals clean, precise aromas of white flowers and fresh fruits such as pineapple, banana, and apple. On the palate, it shines with balance and harmony, offering a smooth, approachable texture and a lingering floral and fruity finish.

Vineyard

The main variety is viura, and the vines are bush trained, with soils of cool clay loam. All viticulture labour is carried out manually, including harvest.

Winemaking

This wine is made from 100% viura grapes. Once the grapes arrive to the winery, a cold maceration with the grape skin is carried out for 8 hours. Gentle pressing encouraged the release of the free run juice which then fermented in stainless steel vats at controlled temperature. This facilitates the extraction and conservation of the key primary fruit and floral aromas, typical of the variety.

Vintage

The harvest was notably short due to low bud fertility, further compounded by irregular fruit set driven by cold temperatures, limited sunlight, and rain during flowering. Consequently, the 2024 harvest is one of the smallest in recent years, surpassed only by that of 2017. Despite the challenging weather conditions, vine health remained robust throughout the season. Anticipated instability accelerated the harvest, and although yields were low, the resulting grapes were of excellent quality.

Food match

Great with seafood and fish-based rice dishes

