Monopole®

2016

Monopole is the oldest white wine brand in Spain. Cvne has produced this wine since 1915.

Name of Wine:	MONOPOLE
Type of Wine:	White
Region of Production:	Rioja
Year:	2016
Vintage Rating:	TBD
Grape Varieties:	100% Viura
Bottle Type:	Green Rhin
Case / Bottle Size:	C/6 - 75cl C/12 – 37,5cl C/24 – 18,7cl
Alcoholic Volume:	13% Vol.
Total Acidity:	5,51 g/l
pH:	3,36
Volatile Acidity:	0,27 g/l

WINEMAKING

White made from the grape variety viura. After a gentle pressing the yolk must be obtained. The fermentation takes place in stainless steel tanks at controlled temperature, which facilitates the extraction and conservation of the primary, fruit and floral aromas, typical of the variety.

VINTAGE / HARVEST DESCRIPTION

We are facing a year of excellent quality in CVNE characterized by the absence of rainfall from May to October. The year began with a warm, dry winter and a rainy spring start. A month of August with temperatures above the average and without rain delayed the vegetative cycle but September arrived with some precipitation giving a respite to the plant and allowing a good maturation of the grape resulting a late harvest, of great quality and with an excellent sanitary status.

TASTING NOTE

Pale yellow color with greenish tonality. The aroma that we perceive is a set of typical fruits of the region, like the apple, pear and white currants. All this always accompanied by our white spring flowers. In the mouth is an attractive wine, smooth and fresh with a long finish that culminates in a fruity aftertaste giving it a very elegant wine, capable to be combined with both fish and seafood as appetizers and cheeses.

Recommended service temperature between 8 and 10ºC.