

Monopole

CLÁSICO

Name of Wine: MONOPOLE Clásico
Type of Wine: Blanco
Region of Production: Rioja Alta
Year: 2015
Vintage Rating: Very Good
Grape Varieties: Viura & others
Aging: Oak barrel 300l
500l "Botas"

Bottle Type: Rhin
Case / Bottle Size: C/6 botellas de 75cl
Magnum 1,5l

Alcoholic Volume: 13.5% Vol.
Total Acidity: 5.33 g/l
pH: 3,34
Volatile Acidity: 0,30 g/l

WINEMAKING

Produced with a blend of white varieties, hand harvested in 20 kg cases at optimum ripeness. Softly pressed, as in the 60s, the must goes into concrete tanks for their debourbage; then into stainless steel tanks for the alcoholic fermentation. Once this is completed, the wine will go with its lees into vats and botas of 300 lts and 500 lts that have been previously used by two, three or more wines. The wine ages in these recipients for around 8 months, with regular tastings. The uniqueness of this wine lies in the contribution of a small quantity of manzanilla, developed by the traditional method of biological crianza under "velo de flor". The wines' ageing contributes to its peculiar organoleptic characteristics, adding aromas of chamomile, dried fruits, and a long and persistent aftertaste. The marked acidity increases Monopole Clásico's freshness.

VINTAGE / HARVEST DESCRIPTION

2015 vintage has proved to be the best in recent years both qualitatively and quantitatively, since more kilos have been collected than previous vintages with excellent quality. Throughout the vegetative cycle the weather conditions have been those of its season. Rainy autumn, dry winter with heavy frosts, rainy spring and summer with large contrasts of temperature between day and night. Although the most important thing is that the climatology that accompanied us during the harvest was exceptional and allowed a harvest with great quality, ripening and good health status. The harvest has been early and fast, being exceptional for CVNE.

TASTING NOTE

Straw yellow color with slightly golden notes on the meniscus. High and complex aromatic intensity, where we discover very different aromas of gooseberry, apple and chamomile flowers. All these come from the grape, being the biological aging and in barrels that gives us aromas from nuts, spices and mineral notes. In the mouth has a fine and elegant step, marked by saline notes, with a fresh and long finish provided by a slight acidity that leads to a fruity and mineral aftertaste. It is a wine that due to its characteristics has a very varied pairing. From salads, fish and rice to meats and sausages. Service temperature 8-10°C.

