



Monopole

CLÁSICO



Some years ago, during a tasting at our winery, a participant asked about our old style Monopole. This wine had a lengthy barrel ageing in old oak and a profile contrary to the modern, fruity whites made mostly everywhere nowadays.

This gentleman had fond memories of this wine. Sure, he liked the current Monopole, but he missed that old style.

From the early 20th century to the 70s, Monopole was a staple of homes and restaurants across Spain. It was one of CVNE's main wines. Sadly, fashion turned against it, sales fell, and production in this style ceased in the 80s.

Fresh, fine, bone dry, this wine had the peculiarity and originality of having some barrel ageing with a percentage

of Sherry wine, with written permission from the Rioja appellation. The Sherry added structure to the Rioja white, while they both integrated harmoniously in barrel and later in bottle.

A bottle of this old Monopole was searched for in the Haro winery's cemetery. A solitary 1979 bottle appeared. The wine was savoury, very fresh, balanced, delicious. On the spot, the decision was made: we would make this wine again, as it had been made historically.

We called Ezequiel García, CVNE winemaker from the 40s until the 70s, to invite him back to help us produce that wine again. Ezequiel, aka 'the wizard' and now in his eighties, had no doubts and said Yes straight away.

Monopole Clásico is the story of a remake, 40 years on; this time, with the original director as guest star. And this time, hand made and in small quantities, to best ignore the whims of fashion.



- 2014 -
Ezequiel García
tasting Monopole



- 2014 -
Ezequiel & María Larrea
CVNE winemaker



- 2014 -
Ezequiel and María in the laboratory.
Drawn by Ezequiel

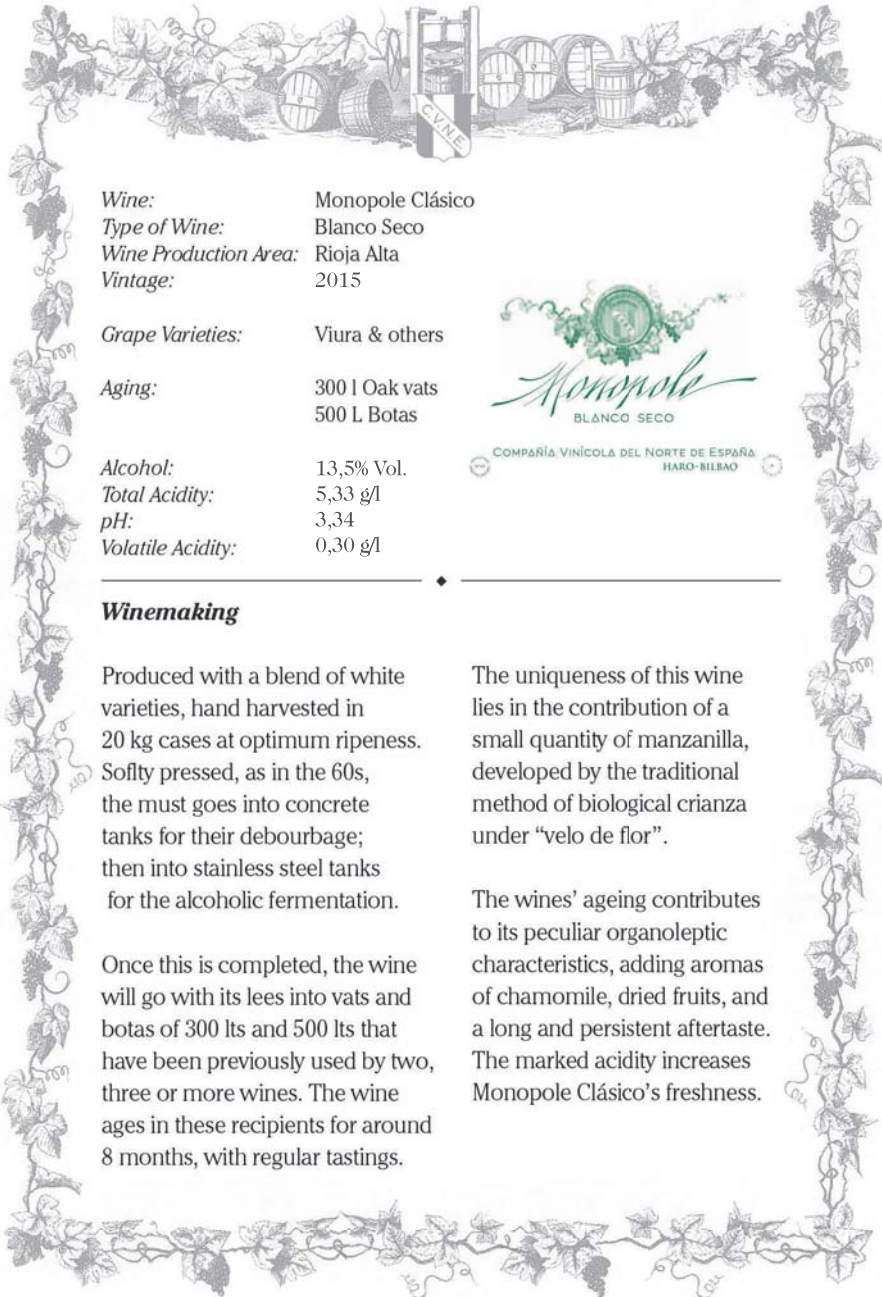
ELABORACION DE BLANCOS - DECADA DE LOS '60'

Bodegas CVNE
HARO

subsistema de prensa a hidraulica

La elaboracion de blancos, era muy rudimentaria. La uva la aportaban viticultores de los pueblos cercanos a Haro, como Cihuri, Anagnón, Tingo, La Jearra... etc. La variedad principal, era la Villura (en menor cantidad la garnacha blanca, malvasia y el calagranes. Esta última venia de Curcuorta, Saldaña, rechapar la pues daba muy poco grado, y daba vinos, acidos de paladar astriccato (no les palatabamos). La uva venia en comporfas, que se descargaban en la tolva y caia sobre rodillos, que la trituraba, yndó a pasar a una bomba de continuidad, que la subia a un tornillo sin fin, (escurreedor dinámico), donde fluiría el mosto a un torco, del que se subia a los depósitos, para blancos, dejándolos durante la noche para que defungarían (solamente se amada 80%). Al día siguiente, se pasaban los "clares" al depto. MTA de 80.000 litros, donde fermentaban (fermentación continua). Los "bajos" fermentaban la parte. Los vinos, obtenidos en las prensas se unían a los bajos. Posteriormente, apareció la "bentonita" (E. Reynald) que mejoró el defungado, eliminando proteínas, más tarde, las enzimas pectolíticas. La despalilladora. Los dispositivos mecánicos, con control de temperatura. Las lavadoras seleccionadas de Palencia A.T. (L.V.P.)

Ezequiel's description of how white wines were produced in the 60s



Wine: Monopole Clásico
Type of Wine: Blanco Seco
Wine Production Area: Rioja Alta
Vintage: 2015

Grape Varieties: Viura & others
Aging: 300 l Oak vats
500 L Botas

Alcohol: 13,5% Vol.
Total Acidity: 5,33 g/l
pH: 3,34
Volatile Acidity: 0,30 g/l



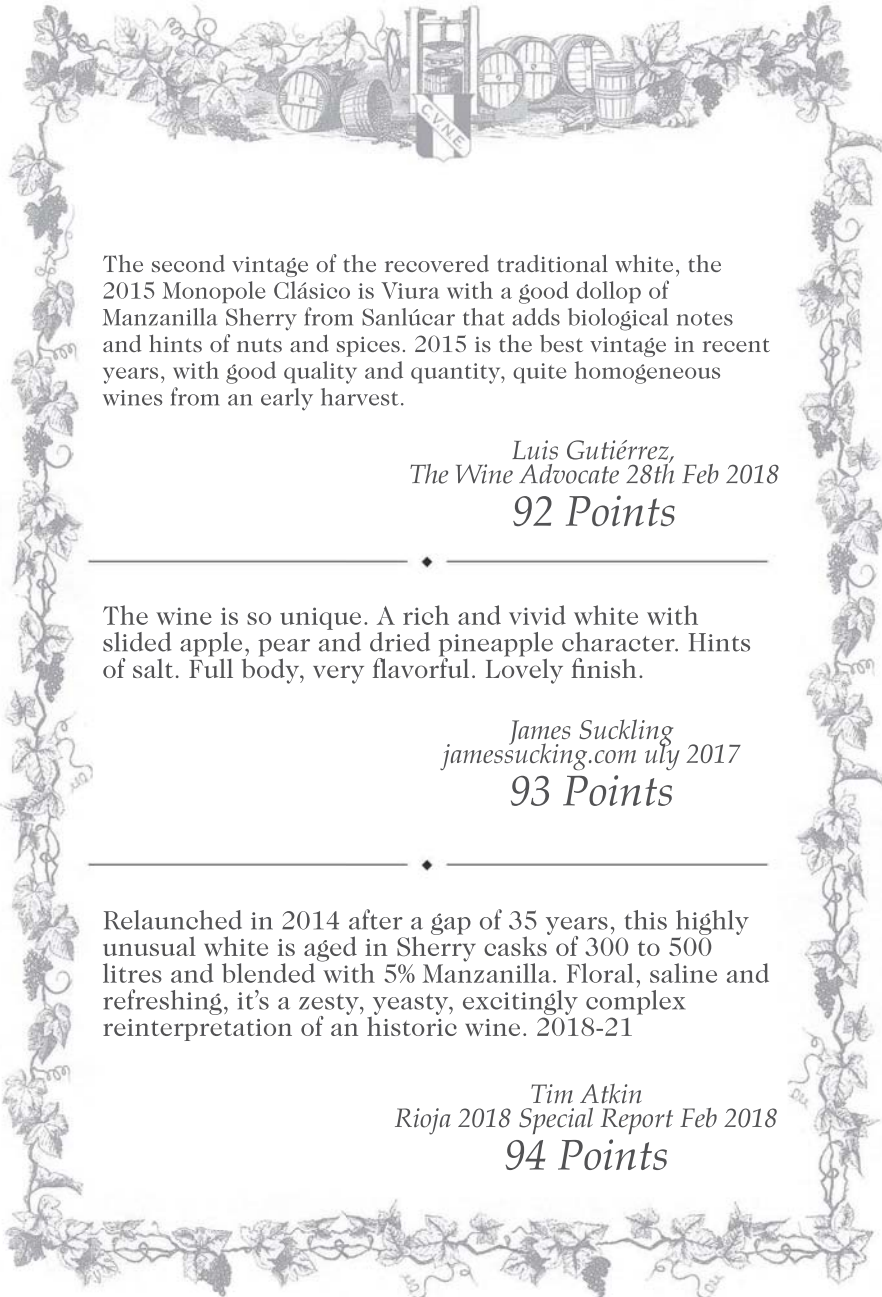
Winemaking

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.



The second vintage of the recovered traditional white, the 2015 Monopole Clásico is Viura with a good dollop of Manzanilla Sherry from Sanlúcar that adds biological notes and hints of nuts and spices. 2015 is the best vintage in recent years, with good quality and quantity, quite homogeneous wines from an early harvest.

*Luis Gutiérrez,
The Wine Advocate 28th Feb 2018*

92 Points

The wine is so unique. A rich and vivid white with slided apple, pear and dried pineapple character. Hints of salt. Full body, very flavorful. Lovely finish.

*James Suckling
jamesuckling.com uly 2017*

93 Points

Relaunched in 2014 after a gap of 35 years, this highly unusual white is aged in Sherry casks of 300 to 500 litres and blended with 5% Manzanilla. Floral, saline and refreshing, it's a zesty, yeasty, excitingly complex reinterpretation of an historic wine. 2018-21

*Tim Atkin
Rioja 2018 Special Report Feb 2018*

94 Points