

Monopole®

2014

Monopole is the oldest white wine brand of Spain. Cvne has produced this wine since 1915. Since its arrival it has become a classic fresh white Rioja.

Name of Wine:	MONOPOLE
Type of Wine:	Dry White
Region of Production:	Rioja
Year:	2014
Vintage Rating:	Pending to qualify
Grape Varieties:	100% Viura

Bottle Type:	Green Rhin
Case / Bottle Size:	C/6 - 75cl C/12 - 37.5cl C/24 - 18.7cl

Alcoholic Volume:	12,75% Vol.
Total Acidity:	5,83 g/l
pH:	3,33
Volatile Acidity:	0,26 g/l



WINEMAKING

White made from Viura grape variety. After a gentle pressing run juice is obtained. The fermentation takes place in stainless steel tanks at controlled temperatures, which facilitates the removal and retention of primary flavors, fruits and flowers, typical of the variety.

VINTAGE / HARVEST DESCRIPTION

2014 outnumbered the last two vintages. During the year, the climatology was favourable resulting in a vegetative cycle that allows to expect a good vintage. Both summer and the harvest time have been marked by more rainfall than expected. Once again, the preventive treatments performed in our vineyards, such as cluster thinning and stripping the leaves off have allowed us to obtain high quality grapes.

The optimum moment to harvest began the 23rd September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

TASTING NOTE

Slight yellow greenish colour. Seductive scent of spring, white flowers and fresh tropical fruit. In the mouth nice and long, leaving a slight acidity that gives a feeling of freshness that results in an increased potential retronasal aroma. Ideal companion for appetizers, snacks, fish and seafood. Service temperature 8°-10°C.

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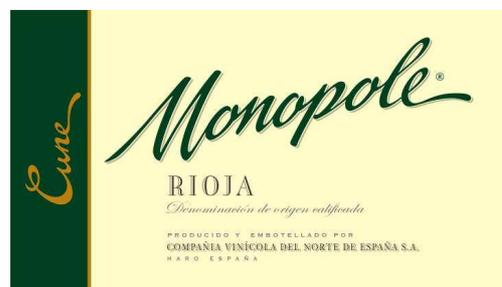
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