

Monopole Clásico 2016

- 94 James Suckling points
- 94 Tim Atkin points
- 93 R. Parker – Wine Advocate points

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



- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2016
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Very Good
- **Grape varieties:** Viura and others
- **Type of bottle:** Rhin
- **Bottle size:** 75cl., 1,5l.

Analytical data

- **Alcoholic volume:** 13,5 %
- **Volatile acidity:** 0,30
- **Total acidity:** 5,27
- **SO2L/T:** 27,2 /120
- **pH:** 3,33

Winemaking

Produced with a blend of white varieties, hand harvested in 20 kg cases at optimum ripeness. Softly pressed, as they did in the 70s, 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 barrels 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 the freshness of our Monopole Clásico.

Vintage / Harvest description

Harvest 2016 in CVNE started the 19th September and finished the 31st October.

We faced a year with a growing season of 161 days, in which the quality was excellent and characterized by the absence of rainfall from May to October. The year began with a warm and 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 notes

Shiny gold yellow color. Very expressive and intense in nose highlighting its complexity as we can find Chamomile flowers, nuts, bakery or mineral aromas...

Its entry in the mouth is vigorous, its passage through the palate is unctuous and velvety with a long, fresh and saline aftertaste. It is long and lively, perfect for pairing with any type of food or even alone.

Recommended service temperature 8 – 10°.