

# Monopole

## CLÁSICO

- 91 – 93 puntos. Parker - Wine Advocate

**Name of Wine:** MONOPOLE Cásico  
**Type of Wine:** Blanco  
**Region of Production:** Rioja Alta  
**Year:** 2014  
**Vintage Rating:** Good  
**Grape Varieties:** Viura & others  
**Aging:** 300l oak barrels  
Botas of 500l

**Bottle Type:** Rhin  
**Case / Bottle Size:** C/6 bottles of 75cl  
Magnum 1,5l

**Alcoholic Volume:** 13.2% Vol.  
**Total Acidity:** 5.35 g/l  
**pH:** 3,32  
**Volatile Acidity:** 0,27 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

2014 outnumbered the last two vintages. During the year, the climatology was favorable 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 30th September, when we started harvesting white grapes and continued with red grapes, until it was finished on 31st October with good perspectives.

### TASTING NOTE

Straw yellow color with slight golden tonalities. On the nose it’s a complex wine, we do not only find fruits such a pear, apple, white currant and white flowers but also dried fruits and spicy. On the palate we have salinity and an elegant acidity which provide freshness.

Excellent wine to have with salads, fish, rice, soft cheese, white meat and ham

Recommended serving temperature 8-10°C