

# Monopole 2018

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*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:** 2018
  - **DOCa vintage rating:** Good
  - **Grape varieties:** 100% Viura
  - **Type of bottle:** Rhin
  - **Bottle size:** 75cl., 35cl., 18,7cl.
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## *Analytical data*

- **Alcoholic volume:** 13 %
  - **Volatile acidity:** 0.33
  - **Total acidity:** 5.70
  - **SO<sub>2</sub> F/T :** 28.80 /102
  - **pH:** 3.35
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## *Winemaking*

This wine is made from 100% viura grapes. Gentle pressing encouraged the release of free run juice which was then fermented in stainless steel vats at controlled temperature, so facilitating the extraction and conservation of key primary fruit and floral aromas typical of the variety.

## *Vintage / Harvest description*

The 2018 harvest began at CVNE on the 19th September and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer. Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

## *Tasting notes*

Pale, bright lemon in colour with green hints at the rim. The nose reveals aromas of orchard fruits like pear and Apple as well as spring flowers. The palate encourages further tasting with its smooth, elegant mouth feel, with citrusy acidity and a long, fresh and fruit driven finish. Recommended serving temperature 8-10°C.