

# Monopole Gran Reserva 2016

*Some years ago we rescued from the past our Monopole Clásico, produced the old fashioned way.*

*First vintage of this remake was 2014. Part of the fruit was harvested at our vineyard in Villalba de Rioja, vinified as the Monopole Clásico, and then aged in barrel for nearly five years.*

*A completely sui generis gran reserva.*



• **Type of wine:** White

• **Region of production:** Rioja

• **Year:** 2016

• **CVNE vintage rating:** Excellent

• **Grape varieties:** Viura and others

• **Bottle type:** Rhine / Flute

• **Bottle size:** 75cl., 1.5l., 3l.

• **Bottling date:** January 2023

• **Nº of bottles produced:** 2,730 bottles (including large formats)

• **Aging and barrel type:** 60 months in 3 used Rioja barrels and 2 even older "botas sanluqueñas"

## Analytical data

• **Alcoholic volume:** 13.5%

• **Volatile acidity:** 0.75

• **Total acidity:** 6.5

• **SO<sub>2</sub> Free/Total:** 14.4/111

• **pH:** 3.21

• **Suitable for vegans**

## The vineyard

The grapes come from our own vineyards in Villalba, a village at the foot of Obarenes mountains. The vines are pruned on trellises for protection, due to the predominant wind on the plot. Altitude above 600 meters.

The plot is called "La Plana", meaning "flat", but despite its name, the vineyard is planted on an east-facing slope. The vines are dry-farmed on predominantly free-draining sandy soils which cause a constant but gentle water stress in the vines. This in turn leads to low yields of loose bunches with small, concentrated berries. All vineyard tasks including harvest are done manually.

## Winemaking

Once the grapes achieved optimum ripeness, the bunches were picked by hand into small crates, this being done very early in the morning to take advantage of the coolest daily temperatures. The crates were then transported immediately to the winery where they were held in a refrigerated chamber for 24 hours to preserve aromas and avoid oxidation.

The yield of this vineyard is very low, resulting in the limited production volume of the wine. The grapes were pressed gently in a small pneumatic wine press and fermentation subsequently took place in used barrels of 400 litres and "botas" of 500 litres.

The wine was then aged for 60 months in 3 used Rioja barrels and 2 even older "botas sanluqueñas".

The wine has not been clarified in order to reflect the methods of bygone times and where the long aging in barrel allowed the wine to fall bright and clarify naturally. The care in the vineyard, a quality raw material and a traditional elaboration result in this special wine of great complexity.

## Vintage / Harvest description

In 2016, the grapes for this wine were harvested from October 9th to 11th.

This vintage was of excellent quality at CVNE, characterized by the absence of rainfall from May to October.

The year began with a dry, warm winter and a rainy start of spring. August passed by with temperatures above average and without rainfall, delaying the vegetative cycle. September arrived with some rainfall, giving the vine time to recover, and allowing the grapes to ripen well and slowly. This resulted in a late harvest with grapes of excellent health and great quality.

## Tasting notes

Yellow colour of golden hints.

High aromatic intensity and a great complexity where the fruity and floral aromas are standing out, such as apple, pear, white currant, and chamomile flowers.

Notes of pastry, autumn fruit and spices from the aging are also present.

On the palate it has a smooth entry with a fine, powerful and saline mid palate, and a tannin that makes the wine smooth, rich and elegant.

The final acidity leads to a long and complex aftertaste, which makes this wine excellent to enjoy at any time.

