

Monopole Clásico Reserva 2020

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

Monopole Clásico is the story of a remake, 40 years on. Elaborated like in the 60's.



- **Type of wine:** White Reserva
- **Region of production:** Rioja Alta
- **Year:** 2020
- **CVNE vintage rating:** Very good
- **Grape varieties:** Viura
- **Bottle type:** Rhin
- **Production and bottle size:** 26,294 bot. 75cl.
- **Bottling date:** January 2023
- **Aging and barrel type:** 8 months in barrels of 300, 400l and “botas” of 500l.

Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.48
- **Total acidity:** 5.31
- **SO₂ Free/Total:** 30/120
- **pH:** 3.34
- **Suitable for vegans**

The vineyard

The grapes for this wine come from our own vineyards in Villalba de Rioja, just over five hectares planted 15 years ago, facing east and on limestone soils. The vines are trellised for their protection against the wind to which this vineyard is exposed. The altitude here is over 600 meters.

Winemaking

We harvest manually in boxes of 20 kg. The grapes are pressed gently and, as in the 1960s, the must is transferred to concrete vats where it is allowed to settle.

The alcoholic fermentation takes place in stainless steel vats and once completed, the wine is racked, along with its fine lees, to used barrels and “botas” to complete its ageing. These are barrels and “botas” that have previously contained various wines and with capacities of 300, 400 and 500 liters.

The wine remains in these used barrels and “botas” of different capacities for around 8 months including a period of biological ageing under a layer of “flor” yeast. This method of ageing contributes the peculiar organoleptic characteristics of Monopole Clásico, enriching the wine with aromas of chamomile and nuttiness, at the same time as augmenting the sensation of freshness from acidity and conferring a long finish.

All of this enables us to produce a wine which demonstrates the attributes of the variety as well as the peculiarity of a wine from times gone by.

Vintage / Harvest description

Harvest of white grapes used for this wine is carried out in the first days of October. This has been an atypical year for white grapes, which ripened more slowly than usual and have given very aromatic wines. The year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season. As a result, the harvest was two weeks earlier than the previous year.

Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes were very healthy on arrival at the winery.

The vineyards of both Rioja Alta and Rioja Alavesa were healthy throughout the growing season.