Monopole
2017

Monopole es la marca de vino blanco más antigua de España. Se elabora desde 1915.

- **Type of wine:** White
- **Region of production:** Rioja
- **Year:** 2017
- **DOCa vintage rating:** Excellent
- **CVNE vintage rating:** Very Good
- **Grape Varieties:** Viura
- **Bottle type:** Bordeaux
- **Bottle size:** 75 cl.

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**Analytical data**

- **Alcoholic volume:** 13 %
- **Volatile acidity:** 0,33
- **Total Acidity:** 5,7
- **pH:** 3,35

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**Winemaking**

White made from the grape variety viura. After a gentle pressing the yolk must be obtained. The fermentation takes place in stainless steel tanks at controlled temperature, which facilitates the extraction and conservation of the primary, fruit and floral aromas, typical of the variety.

**Vintage / Harvest description**

2017 vintage has turned out to be the most complicated harvest of the latest years being due to the weather conditions. It has been very early, scarce and impeccable quality. The year started with higher temperaturas tan usual which led to an advance in the vegetative cycle but it was decisive for a frost suffered at the end of april greatly affected the production already reduced by drought. Some storms were a pure relief which contributed to complete the vegetative balance and to improve the production expectations. As always, field work and selective collection have contributed to this exceptional campaign.

**Tasting notes**

Nice pale yellow color with greenish reminiscences. On the nose the elegance is given by floral and fruity notes such as apple, pear and citrus notes. Both its smooth entry and its delicate passage through the palate gives us a balanced and fresh wine, with a long and fruity aftertaste. This makes it a perfect companion for all kinds of seafood, appetizers, salads and cheese. Recommended service temperature 8 – 10°