

Monopole®

SIGLO XXI

2014

Name of Wine:	Monopole Siglo XXI
Type of Wine:	White
Region of Production:	Rueda
Year:	2014
Vintage Rating:	Good
Grape Varieties:	100% Verdejo
Bottle Type:	Green Rhin
Case / Bottle Size:	C/12 - 75cl C/6 – 75 cl
Alcoholic Volume:	12,5% Vol.
Total Acidity:	5,6 g/l
pH:	3.36
Volatile Acidity:	0.39

WINEMAKING

White wine made from Verdejo grape variety. The fermentation takes place in stainless steel tanks at controlled temperatures, which facilitates the removal and retention of primary flavors, fruits and flowers, typical of the variety.

VINTAGE / HARVEST DESCRIPTION

The harvest in Rueda began the night of 26 to 27 August with the Sauvignon Blanc, experiencing an advance of about 4 or 5 days, compared to previous years. The campaign was developed relax, unhurried, selecting grapes as indicated maturity indices of each plot, looking for the best balance between the degree and acidity and recorded some important differences between day and night. The excellent health of the grapes and the proper maturation of these prospects augur very good quality wines.

TASTING NOTE

Youthful color, pale yellow-green. On nose tropical fruits appear. On the pallet it combines a good acidity with a slight bitterness proper characteristics of the Verdejo grape. Goes good with white meat, all kinds of fish, seafood, pates...

Recommended serving temperature 8-12°C.



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