

# Monopole®

## SIGLO XXI

### 2015

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**Name of Wine:** Monopole Siglo XXI  
**Type of Wine:** White  
**Region of Production:** Rueda  
**Year:** 2015  
**Vintage Rating:** TBD  
**Grape Varieties:** 100% Verdejo

**Bottle Type:** Green Rhin  
**Case / Bottle Size:** C/12 - 75cl  
C/6 – 75 cl

**Alcoholic Volume:** 13% Vol.  
**Total Acidity:** 5,9 g/l  
**pH:** 3.3  
**Volatile Acidity:** 0.33

#### 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<sup>th</sup> August with the Sauvignon Blanc, and it finished 4<sup>th</sup> October. 2015 harvest has been marked by a decline in production due to the shortage of rainfall. The thermal integral produced between day and night, was much better than in other years, this made wines have retained a good acidity. The excellent health of the grapes and the proper maturation of these prospects augur high quality wines, very balanced and structured.

#### TASTING NOTE

Elegant pale yellow with green highlights. Aromatically attractive for its tropical fruit and citrus notes, with touches of fresh herb, fennel and boxwood. We can add the freshness, and the perceived helpfulness mouth, prolonging the fruity aftertaste that invites us to follow this wine tasting. Perfect to drink it alone or to accompany seafood, fish, even with exotic sauces. Recommended serving temperature 8-12° C.



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