

Monopole®

SIGLO XXI

2016

Name of Wine: Monopole Siglo XXI
Type of Wine: White
Region of Production: Rueda
Year: 2016
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: 6,2 g/l
pH: 3.35
Volatile Acidity: 0.38

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 4th August and it finished 24th October. 2016 harvest has been marked by an excellent quality and record numbers in terms of production due to the excellent health of the grape and its correct ripening. The harvest has been very calm and selective according to the quality criteria. The wines are expected to be fresh with noticeable structure and personality.

TASTING NOTE

Elegant pale yellow with green highlights. Variety with high aromatic intensity where we find the balance between fresh fruits as mango, peach and aniseed flavours from boxwood or fennel. Citrics are also present, standing out the grapefruit skin. Through the palate, it leaves an elegant sensation marked by the structure, which coming along with the acidity and final bitterness, gives a wine with a long and fruity aftertaste. Perfect verdejo to drink it alone or to accompany white meat, fish, seafood, pate and, obviously, rice, pasta and appetizers.

Recommended serving temperature 6-10° C.



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