

Monopole S.XXI 2018

Monopole Siglo XXI is an excellent monovarietal born from a new version of the classic Rioja Monopole - result of the CVNE landing in the D.O Rueda.



- **Type of wine:** White
 - **Region of Production:** Rueda
 - **Year:** 2018
 - **DOCa vintage rating:** Pending
 - **Grape varieties:** 100% Verdejo
 - **Type of bottle:** Rhin
 - **Bottle size:** 75cl.
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Analytical data

- **Alcoholic volume:** 13 % Vol.
 - **Volatile acidity:** 0.33
 - **Total acidity:** 5.5
 - **SO² L/T:** 30 / 98
 - **pH:** 3.49
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Winemaking

White wine made from Verdejo grape variety. After a soft pressure we obtain the first must. The fermentation takes place in stainless steel tanks at controlled temperatures, which facilitates the concentration of primary aromas, fruits and flowers, typical of the variety.

Vintage / Harvest description

Harvest starts on the 31st of August and finishes on the 17th of October.

The 2018 harvest identifies with lack of rainfalls, which has helped the works on the vineyard, providing a excellent sanitary state of the grape when harvest.

A very selective harvest has been done according to the maturity stage of the grape.

Tasting notes

Elegant pale yellow with green highlights. Variety with high aromatic intensity where we find the balance between fresh fruits with bone and a slight citric note which balance with the balsamic aromas from the fennel and minerality from the soil.

On the palate its wide, smooth and elegant with a fresh finish and a slight bitterness aroma which shows the typicity of the grape.

In mouth the wine shows a strong personality. Elegant palate thanks to the soft tannins ending with a light sensation of bitterness and acidity, and a fruity and fresh aftertaste.

This wine goes well with white meat, fish, seafood, pate and, obviously, rice, pasta and appetizers.

Recommend service temperature 6 to 10°C.