

# MONOPOLE

## BLANCO 2024

*Monopole is the oldest white wine brand in Spain. CVNE has produced this wine since 1915.*



**Type of wine:** White  
**Region of production:** Rioja  
**Year:** 2024  
**DOCa vintage rating:** pending  
**C.V.N.E. vintage rating:** pending

**Grape varieties:** 100% viura  
**Type of bottle:** Rhine / Flute  
**Bottle size:** 75cl.

**Alcoholic volume:** 13%  
**pH:** 3.3  
**SO<sub>2</sub> Free/Total:** 30.4/90  
**Total acidity:** 5.02  
**Volatile acidity:** 0.32  
**Suitable for vegans**



### The vineyard

The grapes come from our own vineyards in Rioja Alta, and from our local usual providers. The main variety is viura, and the vines are bush trained, with soils of cool clay loam. All viticulture labour is carried out manually, including harvest.

### Winemaking

This wine is made from 100% viura grapes. Once the grapes arrive to the winery, a cold maceration with the grape skin is carried out for 8 hours at controlled temperature of 10-12 °C.

Gentle pressing encouraged the release of the free run juice which then fermented in stainless steel vats at controlled temperature. This facilitates the extraction and conservation of the key primary fruit and floral aromas, typical of the variety.

### Vintage / Harvest description

The 2024 growing season began with a warm March, advancing budbreak by approximately 10 days. Cooler temperatures and rainfall in April and May followed, causing a vegetative pause and delaying veraison by 10 to 15 days, depending on the area.

The harvest was notably short due to low bud fertility, further compounded by irregular fruit set driven by cold temperatures, limited sunlight, and rain during flowering. Consequently, the 2024 harvest is one of the smallest in recent years, surpassed only by that of 2017.

Despite the challenging weather conditions, vine health remained robust throughout the season. Anticipated instability accelerated the harvest, and although yields were low, the resulting grapes were of excellent quality. Harvesting of the white grapes began on September 18 and concluded on October 6.

### Tasting notes

Pale yellow in colour, this wine reveals clean, precise aromas of white flowers and fresh fruits such as pineapple, banana, and apple. On the palate, it shines with balance and harmony, offering a smooth, approachable texture and a lingering floral and fruity finish.

A versatile white, ideal for pairing with shellfish, fish, and seafood-inspired rice dishes.

Serving temperature: 8°C -10°C.