

# MONOPOLE GRAN RESERVA 2017

*Some years ago we rescued from the past our Monopole Clásico, produced the old fashioned way.  
First vintage of this remake was 2014. Part of the fruit was harvested at our vineyard in Villalba de Rioja, vinified as the Monopole Clásico, and then aged in barrel for nearly five years.  
A completely sui generis gran reserva.*



**Type of wine:** White  
**Region of production:** Rioja Alta  
**Year:** 2017  
**C.V.N.E. vintage rating:** Excellent  
**Grape varieties:** Viura

**Type of bottle:** Rhin / Flute  
**Production and bottle size:**  
2,730 bot. 75cl.  
  
**Ageing and barrel type:**  
60 months in 3 used Rioja barrels  
and 2 even older "Botas  
Salunqueñas"

**Alcoholic volume:** 13.5%  
**pH:** 3.21  
**SO<sub>2</sub> Free/Total:** 17.6/99  
**Total acidity:** 6.45  
**Volatile acidity:** 0.66  
**Suitable for vegans**



### The vineyard

The grapes come from our own vineyards in Villalba, a village at the foot of Obarenes mountains. The vines are pruned on trellises for protection, due to the predominant wind on the plot. Altitude above 600 meters.  
The plot is called "La Plana", meaning "flat", but despite its name, the vineyard is planted on an east-facing slope. The vines are dry-farmed on predominantly free-draining sandy soils which cause a constant but gentle water stress in the vines. This in turn leads to low yields of loose bunches with small, concentrated berries.  
All vineyard tasks including harvest are done manually.

### Winemaking

Once the grapes have ripened, they are harvested in boxes, benefiting from the low temperatures early in the morning to avoid possible oxidation. The boxes are kept in cold storage for 24 hours to preserve aromas. The yield of this vineyard is very small, hence the small amount of wine produced, which is gently pressed in a small hydraulic press and fermented in 400L used barrels and 500L casks. The wine has been aged for five years in three used Rioja barrels and two more used Sanlúcar casks. The wine has not been clarified as in the past, the long ageing in barrels has stabilised and cleaned the wine in a natural way. The care taken in the vineyard, the quality of the raw material and the traditional winemaking process have resulted in this special wine of great complexity.

### Vintage / Harvest description

The 2017 harvest was marked by drought and frosts across most of Western Europe, including the northern part of the Iberian Peninsula.  
In Rioja Alta, temperatures were higher than usual at the beginning of the year, bringing on an early start to the growing season. This compounded the effect of a heavy frost in the early hours of the 28th of April. To add insult to injury, the vines were already suffering from a persistent drought.

The crop was reduced for the entire Rioja region by some 25%. Our own production from CVNE's vineyards suffered a 50% loss. However, although we had a lot less grapes, these were of high quality and produced wines of structure and great ageing potential. Heavy vineyard work throughout the year and selective harvesting saved this exceptional year.

The grapes used to make this wine were harvested in the first days of September.