# MONOPOLE CLÁSICO RESERVA 2022

*Monopole is the oldest white wine brand in Spain, established in 1915.*
*Monopole Clásico is a bold reinterpretation of the singular wine that defined the 1960s. A daring "remake" that defies time and brings back a way of understanding wine that is as surprising as it is contemporary.*

**Type of wine:** White Reserva
**Region of production:** Rioja Alta
**Year:** 2022
**Grape varieties**: Viura

**Type of bottle:** Rhin
**Production and bottle size**:
24,486 bot 75cl., 896 bot. 1.5l. and 53 bot. 3l.

**Ageing and barrel type**:
8 months in barrels of 300, 400l and "botas" of 500l.

**ABV:** 13.5%
**pH:** 3.29
**$SO_2$ Free/Total:** 24/136
**Total acidity:** 5.6
**Volatile acidity:** 0.44
**Suitable for vegans**




**The vineyard**
The grapes used for this wine come from our own vineyard in Villalba de Rioja: just over five hectares planted 15 years ago, east-facing and rooted in calcareous soils. The vines are trained on trellis systems, chosen to protect them from the prevailing winds on the estate. The vineyard sits at an altitude of over 600 metres.

**Winemaking**
The grapes are harvested by hand in 20 kg crates. They are gently pressed, and—as in the 1960s—the must is transferred to concrete tanks for static settling.
Alcoholic fermentation takes place in stainless steel tanks. Once this process is complete, the wine, along with its fine lees, is racked into used barrels and butts of 300, 400 and 500 litres, which have previously held several wines.
Monopole Clásico Reserva rests in these used oak vessels for around eight months, undergoing biological ageing thanks to the development of a *flor* yeast veil.
This ageing process contributes to the wine's distinctive organoleptic profile, bringing aromas of chamomile and dried fruits, while enhancing its freshness through natural acidity and leaving a long, persistent finish.
The result is a wine that preserves the varietal character and Rioja typicity, while adding the singularity of a sui generis white that has left a lasting mark on the region's winemaking history.

**Vintage / Harvest description**
The harvest for Monopole Clásico Reserva took place on 26 and 27 September in our Villalba de Rioja plots.
The growing season was marked by drought and high temperatures, leading to uneven ripening of the fruit. As a result, a double selection was carried out in the vineyard to ensure only the highest-quality grapes were used.
Weather conditions during harvest helped maintain the grapes in excellent sanitary condition.