

A&D WINES

MONÓLOGO ARINTO P24 2015 [EN]



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Monólogo

The range of "Monólogo" wines is constituted by monovarietal wines produced in specific vineyard plots, selected for its consistent production of high quality grapes.

It intends to put forth year after year what each parcel has produced, leading to wines where the intervention in the cellar is limited only to the supervision of a healthy natural fermentation process.

These plots are placed at an altitude between 180 and 400 meters.

Weather Characteristics of 2015

The 2014 winter and the first quarter of 2015 had rainfall capable of replenishing the water table soil.

The second and third quarters had little precipitation. The temperatures were higher than the annual average for the region.

Budburst appeared as usual followed by flowering. Moisture levels did not favour the development of diseases.

Summer followed the trend of no rain, but maximum temperatures were below average.

The dry and luminous weather of the second quarter, with acceptable levels of moisture in the soil, put ahead the maturation of the varieties for about 3 weeks.

Between the 13th and 16th of September strong rainfall led to the suspension of the harvest.

The dry and not excessively hot weather that followed allowed for the development of aromatic compounds well evident in the in the winemaking with grapes harvested after these dates.

The harvest took place on the 28th of September, anticipated due to an accentuated

maturation with bunches of exceptional concentration of colour and flavour. 2015 will probably be a memorable year in the region.

Winemaking Process

The grapes were received in the cellar in boxes of 24 kg. Manual selection was followed by destemming and maceration. Soft pneumatic pressing.

Must fermented in stainless steel vats at low temperature. Stabilization and light filtering.

No animal derivatives were used in the winemaking process, making this wine vegan-friendly.

Special care was taken during winemaking, minimizing any intervention, with the purpose of producing a natural wine that expresses the particularities of the plots of vines, grape varieties and climate.

Bottled in March 2016.

Monólogo Arinto P24 2015

Monólogo Arinto P24 is a monovarietal wine produced with grapes from the plot P24 in Quinta de Santa Teresa. The year of 2015 allowed for excellent conditions for the development of this Arinto. Relying on sustainable farming practices this estate is now in the process of conversion to organic farming.

Tasting Notes

Crystalline form and straw-yellow hue.

Delicate tropical white fruit aromas precede a rich flavour with an enduring and pleasant finish. Aimed at the dining table! This wine will develop well over the next three to five years.

FEATURES

Producer A&D WINES

Região Minho

Grape varieties Arinto

Soil type Granitic

Altitude 320 m

Vineyards In line

Vines per Ha 3000

Pruning system Royat

Harvest period September 18th 2015

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled From March 2016

Ageing No

ANALYTICAL DATA

Dry extract 28,4 g/dm³

Alcohol 13,5 % vol.

Total acidity 6,7 g/dm³

Volatile acidity 0,41 g/dm³

PH 3,12

Free SO2 at bottling 25mg/dm³

Total SO2 at bottling 105mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



CORK



BURGUNDY
BOTTLE



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY