

**A&D WINES**

MONÓLOGO ARINTO P24 2017 [EN]



[www.andwines.pt](http://www.andwines.pt)

**Monólogo**

The range of "Monólogo" wines is composed 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 2017**

The 2016 winter and the first quarter of 2017 had a period of precipitation below the annual average values of the season, with temperatures within the average of previous years.

Spring was very hot and dry. The vegetative cycle began earlier than usual, with the budbreak occurring in the first fortnight of March and temperatures reaching 27°C. The night of March 23rd, was, however, extremely cold, with frost developing on the less sheltered locations.

The month of April was exceptionally hot, with much higher temperatures than the average values. May was marked by above average maximum temperatures, while precipitation values were notoriously low for this period.

Summer was characterized by an absence of precipitation, and above-average maximum temperatures. It was a warm, and extremely dry, season, set by heat waves in mid-June and mid-July.

The Arinto harvest at Quinta de Santa

Teresa took place on the 14th and 15th of September, with the bunches achieving perfect maturation and exceptional aromatic concentration.

**Winemaking Process**

Grapes received at the cellar in boxes of 24 kg. Manual selection followed by destemming and skin contact. 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 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 February 2018.

**Monólogo Arinto P24 2017**

Monólogo Arinto P24 is a monovarietal wine produced with grapes from the plot P24 at Quinta de Santa Teresa, relying on sustainable farming practices. This estate is in the process of conversion to organic farming. It is a fresh wine, with delicate aromas and good acidity.

**Tasting Notes**

Citrine and crystalline color. Aroma being a bit closed initially, reveals their freshness after a while with a citrus scent and some slight floral aromas. In the mouth, it has a vibrant, but balanced acidity and leaves a fresh and pleasant finish. Potential aging for the next 4 to 5 years.

**FEATURES**

**Producer** A&D WINES  
**Region** Minho  
**Grape varieties** Arinto  
**Soil type** Granitic  
**Altitude** 320 m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** 14<sup>th</sup> and 15<sup>th</sup> of September 2017  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** From February 2018  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 20,1 g/dm<sup>3</sup>  
**Alcohol** 13,5 % vol.  
**Total acidity** 6,3 g/dm<sup>3</sup>  
**Volatile acidity** 0,45 g/dm<sup>3</sup>  
**PH** 3,07  
**Free SO<sub>2</sub> at bottling** 21 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 68 mg/dm<sup>3</sup>



BEST SERVED 10°-12°



FATTY FISH POULTRY



NATURAL CORK



BURGUNDY BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



SUSTAINABLE FARMING



MINIMAL INTERVENTION



VEGAN FRIENDLY