

A&D WINES

MONÓLOGO ARINTO P24 2018 [EN]



www.andwines.pt

Monólogo

Our range of Monólogo is composed by monovarietal wines, produced from selected parcels. The vines, cultivated in an organic, sustainable way, are located between 180 and 400 meters of altitude. The goal of Monólogo is to transmit, every year, an individual expression of each of these parcels and varieties. In order to do so, our intervention in the winery is limited to the surveillance of a healthy process of natural fermentation.

Monólogo Arinto P24 2018

This wine initially exhibits a slightly closed aromatic profile, which then opens to reveal citric and mineral notes, typical of the granitic soils it originates in. On the palate it presents itself fresh and tender, with notes of papaya, lantana and silica, finishing nicely. It will age well in bottle.

Tasting notes

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Winemaking process

Grapes arrive to the winery in 24kgs boxes. They are hand-selected and destemmed, before going thru skin contact process and a gentle pneumatic press.

The must ferments in stainless steel vats at low temperature. Stabilization and tender filtration take place. No animal derivative is used in the process, making it a vegan-friendly wine. A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and the terroir.

Bottled in February of 2019

Climatic characteristics of the 2018 vintage

The winter of 2017 was relatively dry. However, this trend inverted completely during the 2018 Spring, which registered far greater levels of precipitation than the average levels of rainfall for this time. These rains forced us to apply treatments in the vineyards for mildew and oidium. Summer, on the other hand, was hot and dry, the average temperatures in August and September being much higher than the annual averages for these months. Despite the intense heat, the generality of the vines went thru the season without any issues, only a few parcels registering some burns in the first week of August. The harvest of this parcel started early, on 27 of September, in consequence of the hot summer.

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 September 2018
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled February 2019
Ageing No

ANALYTICAL DATA

Dry extract 20,1 g/dm³
Alcohol 13 % vol.
Total acidity 6,5 g/dm³
Volatile acidity 0,42 g/dm³
PH 3,03
Free SO₂ at bottling 20mg/dm³
Total SO₂ at bottling 67 mg/dm³



BEST SERVED 10°-12°



FATTY FISH POULTRY



NATURAL CORK



BURGUNDY BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



SUSTAINABLE FARMING



MINIMAL INTERVENTION



VEGAN FRIENDLY