

A&D WINES

MONÓLOGO ARINTO P24 2019 [EN]



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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 2019

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

This wine initially exhibits a delicate aromatic profile, which then opens to reveals 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.

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 derivate 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 2020

Climatic characteristics of the 2019 vintage

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

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 2019
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled February 2020
- Ageing No



ANALYTICAL DATA

- Dry extract 22,2 g/dm³
- Alcohol 13 % vol
- Total acidity 7,3 g/dm³
- Volatile acidity 0,56 g/dm³
- PH 2,98
- Free SO₂ at bottling 11 mg/dm³
- Total SO₂ at bottling 64 mg/dm³

