

A&D WINES

MONÓLOGO ARINTO P24 2020 [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 2020

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, where we can also find notes of pear and oregano. On the palate it presents itself fresh, with volume and well integrated acidity, along with notes of pear, lychees and passion fruit, 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 2020 vintage

The winter of 2020 was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from the 22nd of June until the 10th of August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and the 20th of August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity levels. The beginning of the harvest started therefore quite early, on the 15th of August, this being the date we started harvesting the Arinto.

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 August 2020
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled January 2021
- Ageing No

ANALYTICAL DATA

- Dry extract 22,4 g/dm³
- Alcohol 13 % vol.
- Total acidity 5,6 g/dm³
- Volatile acidity 0,39 g/dm³
- PH 3,28
- Free SO₂ at bottling 20 mg/dm³
- Total SO₂ at bottling 68 mg/dm³



SERVIR 10°-12°



PEIXE GORDO AVES



CORTIÇA



GARRAFA BORGONHA



PRODUTO PREMIADO



SELEÇÃO MANUAL



PRODUTO PORTUGAL



INTERVENÇÃO MÍNIMA