

A&D WINES

MONÓLOGO ARINTO P24 2021 [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 190 and 540 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 2021

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

On the nose, we find notes of thyme, lime and orange blossom. On the palate it shows good volume along with a vibrant acidity which holds throughout the tasting, granting structure and precision to the wine. 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 January 2022.

Climatic characteristics of the 2021 vintage

The winter of 2021 was rainy enough, mainly in February, to supply the hydric reserves until the unusual rains that occurred in June. During spring temperatures were mainly moderate with the exception of April, which was hotter than normal. Summer started having hot days in July, which intensified in August, accelerating the maturation of the grapes despite a short period of rainfall, the harvest having started on the 25th of August. Other rainfalls in September threatened a good progression of the harvest but fortunately did not have a major impact. The 2021 harvest originated wines particularly fresh and with a lower alcohol level than previous years. The harvest of Arinto started at the 15th of September.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Arinto
Soil type Granitic
Altitude 310m - 375m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2021
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2022
Organic certified wine

ANALYTICAL DATA

Dry extract 21,4 g/dm³
Alcohol 12,5 % vol.
Total acidity 6,7 g/dm³
Volatile acidity 0,46 g/dm³
PH 3,20
Free SO₂ at bottling 28 mg/dm³
Total SO₂ at bottling 71 mg/dm³



BEST SERVED
10°-12°



POULTRY
CHEESE



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUTO
PORTUGAL



MINIMAL
INTERVENTION