

A&D WINES

MONÓLOGO AVESSO P67 2016 [EN]



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Monólogo

The range of "Monólogo" wines is constituted 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 2016

The winter of 2015 and the first quarter of 2016 had occasional, but intense, rain with above-average minimum temperatures. Spring was marked by strong and intense rain in April, which extended until the 2nd fortnight of May, marking the beginning of the vegetative cycle with maximum temperatures below the average of the previous year and causing strong mildew attacks in the region. From a wine-growing point of view, it was a particularly difficult year which required special attention in the fight against this disease. Summer was characterized by an absence of precipitation, and above-average maximum temperatures, with the exception of three days of heavy rainfall in September. The harvest of Avesso at Quinta de Santa Teresa started on September 12th and ended on the 17th, with the bunches achieving adequate maturation and exceptional concentration of aroma and flavour.

Winemaking Process

The grapes were received in the cellar in boxes of 24 kg. Manual selection was followed by destemming and pelicular maceration. 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 was 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 2017.

Monólogo Avesso P67 2016

Monólogo Avesso P67 is a monovarietal wine produced in Quinta de Santa Teresa. The Avesso is grown in plot P67, with sustainable agriculture practices and in conversion to biological agriculture. It is a complex wine with well-marked acidity.

Tasting Notes

Straw-yellow hue and crystalline tones. This wine has tropical fruit and some floral aromas with a rich palate strongly linked to the grape variety. A long and pleasant finish. Aimed at the dining table! This wine will develop well over the next few years.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Avesso
Soil type Granitic
Altitude 200 m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period 12-17 of September 2016
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled From February 2017
Ageing No

ANALYTICAL DATA

Dry extract 31,5 g/dm³
Alcohol 13% vol.
Total acidity 6,5 g/dm³
Volatile acidity 0,49 g/dm³
PH 3,23
Free SO₂ at bottling 25 mg/dm³
Total SO₂ at bottling 87 mg/dm³

BEST SERVED
10°-12°FATTY FISH
POULTRYNATURAL
CORKBURGUNDY
BOTTLEAWARDED
PRODUCTMANUAL
SELECTIONPRODUCT OF
PORTUGALSUSTAINABLE
FARMINGMINIMAL
INTERVENTIONVEGAN
FRIENDLY