

**A&D WINES**

MONÓLOGO AVESSO P67 2017 [EN]



[www.andwines.pt](http://www.andwines.pt)

**Monólogo**

The range of "Monólogo" wines is composed 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 2017**

The 2016 winter and the first quarter of 2017 had a period of precipitation below the annual average values of the season, with temperatures within the average of previous years. Spring was very hot and dry. The vegetative cycle began earlier than usual, with the budbreak occurring in the first fortnight of March and temperatures reaching 27°C. The night of March 23rd, was, however, extremely cold, with frost developing on the less sheltered locations. The month of April was exceptionally hot, with much higher temperatures than the average values. May was marked by above average maximum temperatures, while precipitation values were notoriously low for this period. Summer was characterized by an absence of precipitation, and above-average maximum temperatures. It was a warm, and extremely dry, season, set by heat waves in mid-June and mid-July.

The harvest of Avesso at Quinta de Santa Teresa started on September 4th and, with the grape bunches achieving perfect maturation.

**Winemaking Process**

The grapes were received in the cellar in boxes of 24 kg. Manual selection followed by destemming and skin contact. 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 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 2018.

**Monólogo Avesso P67 2017**

Monólogo Avesso P67 is a monovarietal wine produced in Quinta de Santa Teresa. The Avesso is grown in plot P67, with sustainable agriculture practices. This estate is in conversion to organic farming. It is a complex and full-bodied wine with remarkable acidity that is well integrated.

**Tasting Notes**

Clear citrine color. Aromatically it refers to fruits of white pulp and exhibits some minerality. Good body/volume in the mouth, balanced, soft, ending with a fruity and persistent aroma. It transmits very well the typicity of the grape variety and is good for accompanying fish dishes. Aging potential for the next 3 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 04-10 of September 2017
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled From February 2018
- Ageing No

**ANALYTICAL DATA**

- Dry extract 23,5 g/dm<sup>3</sup>
- Alcohol 13% vol.
- Total acidity 6,0 g/dm<sup>3</sup>
- Volatile acidity 0,46 g/dm<sup>3</sup>
- PH 3,23
- Free SO<sub>2</sub> at bottling 25 mg/dm<sup>3</sup>
- Total SO<sub>2</sub> at bottling 87 mg/dm<sup>3</sup>

