

**A&D WINES**

**MONÓLOGO AVESSO P67 2018 [EN]**



[www.andwines.pt](http://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 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 Avesso P67 2018**

Produced in Quinta de Santa Teresa, with grapes from the P67 parcel, this Monólogo is made from Avesso, the typical variety of our region of Baião. It's a wine with character, good body and a pleasant, well integrated acidity.

**Tasting Notes**

This wine shows a fresh aromatic profile, with notes of white flowers, thyme and a citric side to it. On the palate we find it smooth and silky, showing notes of guava and pear, along with a well-adjusted acidity. Long and delicate finish. 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 derivative 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 2019

**Climatic characteristics of the 2018 vintage**

The winter of 2017 was relatively dry. However, this trend inverted completely during the 2018 Spring, which registered far greater levels of precipitation than the average levels of rainfall for this time. These rains forced us to apply treatments in the vineyards for mildew and oidium.

Summer, on the other hand, was hot and dry, the average temperatures in August and September being much higher than the annual averages for these months. Despite the intense heat, the generality of the vines went thru the season without any issues, only a few parcels registering some burns in the first week of August.

The harvest of this parcel started early, on 19 of September, in consequence of the hot summer.

**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** September 2018  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2019  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 19,3 g/dm<sup>3</sup>  
**Alcohol** 13% vol.  
**Total acidity** 6,5 g/dm<sup>3</sup>  
**Volatile acidity** 0,62 g/dm<sup>3</sup>  
**PH** 3,29  
**Free SO<sub>2</sub> at bottling** 27 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 77 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FATTY FISH  
POULTRY



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



SUSTAINABLE  
FARMING



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY