

A&D WINES

MONÓLOGO AVESSO P67 2019 [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 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 2019

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, particularly passion fruit carapace. On the palate we find it smooth and silky, with notes of guava and pear, along with a well-adjusted acidity. 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 2019 vintage

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

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 2019
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled February 2020
Ageing No

**ANALYTICAL DATA**

Dry extract 20,6 g/dm³
Alcohol 13% vol.
Total acidity 6,6 g/dm³
Volatile acidity 0,53 g/dm³
PH 3,21
Free SO₂ at bottling 12 mg/dm³
Total SO₂ at bottling 63 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY