

**A&D WINES**

MONÓLOGO CHARDONNAY 2022 [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 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 Chardonnay 2022

Produced in Quinta de Santa Teresa, with grapes from the P706 parcel, this Monólogo is a monovarietal wine with a complex and elegant profile.

The vintage of 2018 marks the first year of this wine with an organic certificate.

## Tasting notes

On the nose it shows the fruity dimension of the variety, with hints of stone fruit, quince and floral notes. On the palate it delivers excellent volume, with acidity and freshness balancing the rounder character of the wine. Fresh and succulent ending.

## 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.

## Climatic characteristics of the 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time. The harvest of Chardonnay started on the 27<sup>th</sup> of August.

## FEATURES

**Producer** A&D WINES  
**Region** Minho  
**Grape varieties** Chardonnay  
**Soil type** Granitic  
**Altitude** 440m - 520m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** August 2022  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** January 2023  
**Organic certified wine**

## ANALYTICAL DATA

**Dry extract** 23,2 g/dm<sup>3</sup>  
**Alcohol** 12,5% vol.  
**Total acidity** 7,5 g/dm<sup>3</sup>  
**Volatile acidity** 0,34 g/dm<sup>3</sup>  
**PH** 3,16  
**Free SO<sub>2</sub> at bottling** 18 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 59 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



WHITE MEAT  
CHEESE



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUTO  
PORTUGAL



MINIMAL  
INTERVENTION