

A&D WINES

MONÓLOGO CHARDONNAY 2024 [EN]



www.andwines.pt

Monólogo 2024

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 2024

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

Vertical profile with aromas of wet stone and thyme. On the palate it is juicy and mineral, with vibrant acidity intertwining with some in a combination of great freshness.

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.

Climatic characteristics of the 2024 vintage

During winter it rained heavily, especially in February/March, benefiting the supply of water reserves. Spring proved to be favorable for the phytosanitary conditions of the vineyards, despite being somewhat unstable, especially in April which recorded high maximum temperatures but also atypically cold days. During the summer average temperatures and rainfall followed the climatological normal, promoting good ripening of the grapes. August and September were warm but also had wide temperature amplitude with fresh nights allowing the grapes to maintain their freshness and acidity. The harvest began on August 26th and the Arinto harvest on the 9th of September.

FEATURES

Producer A&D WINES
Region Vinho Verde
Grape varieties Chardonnay
Soil type Granitic
Altitude 440m – 520m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period August
Harvest method Manual
Melolactic No
Fermentation Stainless steel vats
Bottled February 2025
Organic certified wine

ANALYTICAL DATA

Dry extract 22,7 g/dm³
Alcohol 12,5 % vol.
Total acidity 6.7 g/dm³
Volatile acidity 0,41 g/dm³
PH 3,19 **Free SO₂ at bottling** 17 mg/dm³
Total SO₂ at bottling 59 mg/dm³



BEST SERVED
10°–12°



POULTRY
CHEESE



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



MINIMAL
INTERVENTION