

**A&D WINES**

**MONÓLOGO SAUVIGNON BLANC P704 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 and May were exceptionally hot, with much higher temperatures than the average values, 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 Sauvignon Blanc at Quinta dos Espinhosos took place on September 11<sup>th</sup>.

**Winemaking Process**

The grapes 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 Sauvignon Blanc P704 2017**

Monólogo Sauvignon Blanc P704 is a monovarietal wine produced with grapes from Quinta dos Espinhosos. The grapes are grown with sustainable farming practices with the vineyard in the process of conversion to organic farming. It is an exquisite wine. Its aromatic complexity leaves us with an impression of calm freshness.

**Tasting Notes**

More mature citrus. Discreet aroma, with some minerality. In the mouth, it exhibits its maximum exuberance, with a lively and well-integrated acidity, confirming its mineral character. It presents a good balance, smooth and with an average persistence. Good for starters and hot days.

**FEATURES**

**Producer** A&D WINES

**Region** Minho

**Grape varieties** Sauvignon Blanc

**Soil type** Granitic

**Altitude** 450 m

**Vineyards** In line

**Vines per Ha** 3000

**Pruning system** Royat

**Harvest period** 11<sup>th</sup> of September 2017

**Harvest method** Manual

**Malolactic** No

**Fermentation** Stainless steel vats

**Bottled** From February 2018

**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 25 g/dm<sup>3</sup>

**Alcohol** 13 % vol.

**Total acidity** 6,6 g/dm<sup>3</sup>

**Volatile acidity** 0,54 g/dm<sup>3</sup>

**PH** 3,09

**Free SO<sub>2</sub> at bottling** 27 mg/dm<sup>3</sup>

**Total SO<sub>2</sub> at bottling** 73 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