

A&D WINES

MONÓLOGO SAUVIGNON BLANC P704 2020 [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 Sauvignon Blanc P704 2020

Produced in our Quinta dos Espinhosos, this Monólogo is a monovarietal wine that exhibits an exquisite freshness, along with a complex aromatic profile.

Tasting notes

This wine shows a pleasant aromatic profile, underscoring notes of white asparagus, green apple and fig tree leaves. On the palate we find great freshness, green pepper and asparagus with a well-integrated acidity refreshing the wine. 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 2020 vintage

The winter of 2020 was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from the 22nd of June until the 10th of August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and the 20th of August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity levels. The beginning of the harvest started therefore quite early, on the 15th of August. The parcel of Sauvignon Blanc was harvested at 11th of September.

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 September 2020
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2021
Ageing No
Organic certified wine

ANALYTICAL DATA

Dry extract 18,3 g/dm³
Alcohol 13 % vol.
Total acidity 5,1g/dm³
Volatile acidity 0,24 g/dm³
PH 3,35
Free SO₂ at bottling 21mg/dm³
Total SO₂ at bottling 82 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUTO
PORTUGAL



MINIMAL
INTERVENTION