

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 Sauvignon Blanc P704 2021

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

Exuberant on the nose this wine reveals a vegetal component, namely fresh herbs and green pepper. On the palate we find the acidity cutting through the wider volume in this refreshing, expressive wine.

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 January 2022.

Climatic characteristics of the 2021 vintage

The winter of 2021 was rainy enough, mainly in February, to supply the hydric reserves until the unusual rains that occurred in June. During spring temperatures were mainly moderate with the exception of April, which was hotter than normal. Summer started having hot days in July, which intensified in August, accelerating the maturation of the grapes despite a short period of rainfall, the harvest having started on the 25th of August. Other rainfalls in September threatened a good progression of the harvest but fortunately did not have a major impact. The 2021 harvest originated wines particularly fresh and with a lower alcohol level than previous years. The harvest of Sauvignon Blanc started at the 14th of September.

FEATURES

Producer A&D WINES Region Minho Grape varieties Sauvignon Blanc Soil type Granitic Altitude 460m - 540m Vineyards In line Vines per Ha 3000 Pruning system Royat Harvest period September 2021 Harvest method Manual Malolactic No. Fermentation Stainless steel vats

ANALYTICAL DATA

Dry extract 19,0 g/dm3 Alcohol 12,5 % vol. Total acidity 5,4 g/dm3 Volatile acidity 0,37 g/dm3 PH 3.34 Free SO, at bottling 21 mg/dm3 Total SO₂ at bottling 71 mg/dm³

























Bottled January 2022 Organic certified wine