

A&D WINES

MONÓLOGO SAUVIGNON BLANC 2022 [EN]



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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 2022

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

Aromatic profile with hints of delicate herbaceous and vegetal notes, as asparagus or mint. Showcasing a slender profile on the palate one finds minerality, medium body and good acidity in an expressive and refreshing 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 ten-

der 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°C. 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 Sauvignon Blanc started on the 30th of August.

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 August 2022
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2023
Organic certified wine

ANALYTICAL DATA

Dry extract 22,7 g/dm³
Alcohol 12,5 % vol.
Total acidity 6,8 g/dm³
Volatile acidity 0,30 g/dm³
PH 3,22
Free SO₂ at bottling 21 mg/dm³
Total SO₂ at bottling 60 mg/dm³



VEGAN



BEST SERVED
10°-12°



WHITE MEAT
VEGETABLES



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUTO
PORTUGAL



MINIMAL
INTERVENTION