

A&D WINES

MONÓLOGO SAUVIGNON BLANC 2023 [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 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 2023

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

Nose with discreet notes of green fruit and white pepper. On the palate it is well balanced, with hints of green pepper, florals and a slight bitterness in a pleasant combination.

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 deri-

vate 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 2023 vintage

In the winter of 2022, it rained abundantly, replenishing water reserves. Spring proved to be quite volatile, especially in April, which saw frequent variations in temperature and precipitation. Rainfall well above average in June favored conditions for the emergence of diseases and forced preventive treatments to be carried out, in a summer that proved to be challenging in terms of illnesses and sunburn. The hottest days began in July, intensifying in August, where temperatures were higher than average, although not as much as in the previous year. There were some rains at the beginning of September. The Sauvignon Blanc harvest began on the 2nd 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 2023
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2024
Organic certified wine

ANALYTICAL DATA

Dry extract 21,6 g/dm³
Alcohol 12,5 % vol.
Total acidity 6,5 g/dm³
Volatile acidity 0,35 g/dm³
PH 3,06
Free SO₂ at bottling 13 mg/dm³
Total SO₂ at bottling 58 mg/dm³



BEST SERVED
10°-12°



WHITE MEAT
VEGETABLES



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUTO
PORTUGAL



MINIMAL
INTERVENTION