

A&D WINES

MONÓLOGO CHARDONNAY P706 2017 [EN]



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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 was exceptionally hot, with much higher temperatures than the average values. May was marked by above average maximum temperatures, 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 Chardonnay at Quinta dos

Espinhosos took place on the 26th of September, grape bunches in accentuated maturation and exceptional concentration of colour and flavour.

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 Chardonnay P706 2017

Monólogo Chardonnay P706 is a monovarietal wine produced with grapes from Quinta dos Espinhosos. The grapes grown with sustainable farming practices with the vineyard in the process of conversion to organic farming, to be certified in 2018

It's a wine with great complexity and elegance.

Tasting Notes

Citrine color with crystalline tones. A fruity aroma, particularly melon, also with some vegetal aromas. In the mouth, it is soft, fresh, with a well-integrated acidity, medium volume in the mouth and a fruity and pleasant finish. It has some persistence. Aging potential of 3 to 4 years.

FEATURES

- Producer A&D WINES
- Region Minho
- Grape varieties Chardonnay
- Soil type Granitic
- Altitude 450 m
- Vineyards In line
- Vines per Ha 3000
- Pruning system Royat
- Harvest period 30 and 31 of August 2017
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled From February 2018
- Ageing No

ANALYTICAL DATA

- Dry extract 20,3 g/dm³
- Alcohol 13% vol.
- Total acidity 5,5 g/dm³
- Volatile acidity 0,45 g/dm³
- PH 3,30
- Free SO₂ at bottling 36 mg/dm³
- Total SO₂ at bottling 68 mg/dm³

