

A&D WINES

MONÓLOGO CHARDONNAY P706 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 Chardonnay P706 2020

Produced in Quinta de Santa Teresa, with grapes from the P706 parcel, this Monólogo is a monovarietal wine with a complex and elegant profile.

The vintage of 2018 marks the first year of this wine with an organic certificate.

Tasting notes

This wine shows an expressive aromatic profile with vegetal notes and dehydrated fruits as dry figs. On the palate this Chardonnay shows itself big and round, with notes of guava, avocado and physalis. Shows good volume in the mouth and adequate acidity. 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 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.

Bottled in March 2021.

Climatic characteristics of the 2020 vintage

The winter 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, the harvest of Chardonnay having begun on the 2nd of September.

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



ANALYTICAL DATA

Dry extract 21.1g/dm³
Alcohol 13% vol
Total acidity 5,1g/dm³
Volatile acidity 0,40 g/dm³
PH 3,43
Free SO₂ at bottling 21mg/dm³
Total SO₂ at bottling 74 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



ORGANIC
PRODUCTION



MINIMAL
INTERVENTION



VEGAN
FRIENDLY