

A&D WINES

MONÓLOGO ESSÊNCIA AVESSO P67 2015 [EN]



www.andwines.pt

Monólogo

The range of "Monólogo" wines is constituted 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.

Essência

In years of special climate conditions it is possible to produce an "essência, a wine in which the maturation of the grape reaches an extreme value, allowing the yeasts, during the fermentation process, to finish their action naturally maintaining a high level of residual sugar.

The year of 2015 was one of those rare years where a small fraction of the Avesse, from the parcel P67, allowed for the production of a limited lot of "essência" that was bottled in May 2017.

Tasting Notes

Yellow-straw color with crystalline tones. It has dried fruit aromas with some honey with a dense and sweet body, rich and strongly linked to the grape variety. A long lasting and pleasant finish. Well suited for cheeses and desserts.

This Monólogo Essência will evolve well over the next few years.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Avesse
Soil type Granitic
Altitude 200 m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period 9th and 10th September 2015
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled May 2017
Ageing No

ANALYTICAL DATA

Dry extract 44,4 g/dm³
Alcohol 13,5% vol.
Total acidity 6,0 g/dm³
Volatile acidity 0,57 g/dm³
PH 3,32
Free SO₂ at bottling 31mg/dm³
Total SO₂ at bottling 124mg/dm³



BEST SERVED
10°-12°



CHEESES
DESSERTS



NATURAL
CORK



BURGUNDY
BOTTLE



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY