

A&D WINES

MONÓLOGO ARINTO P24 2016 [EN]



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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.

Weather Characteristics of 2016

The winter of 2015 and the first quarter of 2016 had occasional, but intense, rain with above-average minimum temperatures. Spring was marked by strong and intense rain in April, which extended until the 2nd fortnight of May, marking the beginning of the vegetative cycle with maximum temperatures below the average of the previous year and causing strong mildew attacks in the region. From a wine-growing point of view, it was a particularly difficult year which required special attention in the fight against this disease. Summer was characterized by an absence of precipitation, and above-average maximum temperatures, with the exception of three days of heavy rainfall in September. The harvest of Arinto at Quinta de Santa Teresa took place on the 19th of September, with the bunches achieving adequate maturation and exceptional aromatic concentration.

Winemaking Process

The grapes were received in the cellar in boxes of 24 kg. Manual selection was followed by destemming and pelicular maceration. 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 was 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 2017.

Monólogo Arinto P24 2016

Monólogo Arinto P24 is a monovarietal wine produced with grapes from the plot P24 in Quinta de Santa Teresa. Relying on sustainable farming practices this estate is now in the process of conversion to organic farming. It is a fresh wine, aromatic and with good structure.

Tasting Notes

Citrine colour and crystalline tones. A wine with floral aromas. A long-lasting finish with pleasant and fresh acidity. Aimed at the dining table! This wine will develop well over the next few years.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Arinto
Soil type Granitic
Altitude 320 m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period 19th of September 2016
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled From February 2017
Ageing No

ANALYTICAL DATA

Dry extract 22,4 g/dm³
Alcohol 13% vol.
Total acidity 7,0 g/dm³
Volatile acidity 0,4 g/dm³
PH 3,0
Free SO₂ at bottling 21 mg/dm³
Total SO₂ at bottling 64 mg/dm³

BEST SERVED
10°-12°FATTY FISH
POULTRYNATURAL
CORKBURGUNDY
BOTTLEAWARDED
PRODUCTMANUAL
SELECTIONPRODUCT OF
PORTUGALSUSTAINABLE
FARMINGMINIMAL
INTERVENTIONVEGAN
FRIENDLY