

A&D WINES

MONÓLOGO CHARDONNAY P706 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 in Quinta dos Espinhosos took place on the 26th of September, with the bunches achieving adequate maturation and a good aromatic profile of the grape variety.

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 Chardonnay P706 2016

Monólogo Chardonnay P706 is a monovarietal wine produced with grapes from Quinta dos Espinhosos. Relying on sustainable farming practices this estate is now in the process of conversion to organic farming. It's a wine with great aromatic expression and elegance.

Tasting Notes

Straw-yellow hue with crystalline tones. Delicate tropical white fruit and some vegetal aromas with a soft and velvety palate. A long and pleasant finish. Aimed as an appetizer, without neglecting the dining table, this wine will evolve well in the next few 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 September 2016
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled From February 2017
- Ageing No

ANALYTICAL DATA

- Dry extract 21,4 g/dm³
- Alcohol 13,5% vol.
- Total acidity 5,2 g/dm³
- Volatile acidity 0,48 g/dm³
- PH 3,33
- Free SO₂ at bottling 27 mg/dm³
- Total SO₂ at bottling 69mg/dm³

