

**A&D WINES**

**MONÓLOGO MALVASIA FINA P70 2017 [EN]**



[www.andwines.pt](http://www.andwines.pt)

## 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 Malvasia Fina at Quinta de Santa Teresa started on the 28th of August, with the grape bunches achieving perfect maturation.

## Winemaking Process

The grapes were 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 March 2018.

## Monólogo Malvasia Fina P70 2017

Monólogo Malvasia P67 is a monovarietal wine produced in Quinta de Santa Teresa. The Malvasia Fina is grown in plot P67, with sustainable agriculture practices. This estate is in conversion to organic farming. It is a complex and pleasant wine, with a long-lasting finish.

## Tasting Notes

Green citrus tone. Relatively intense aroma, with notes of spices (nutmeg) and some smokiness. Involving palate and good volume of mouth, easy to please. End of the mouth with some smoky aromas that are persistent and pleasant.

## FEATURES

**Producer** A&D WINES

**Region** Minho

**Grape varieties** Malvasia Fina

**Soil type** Granitic

**Altitude** 280 m

**Vineyards** In line

**Vines per Ha** 3000

**Pruning system** Royat

**Harvest period** 28<sup>th</sup> August 2017

**Harvest method** Manual

**Malolactic** No

**Fermentation** Stainless steel vats

**Bottled** From March 2018

**Ageing** No

## ANALYTICAL DATA

**Dry extract** 22,4 g/dm<sup>3</sup>

**Alcohol** 13,5% vol.

**Total acidity** 5,6 g/dm<sup>3</sup>

**Volatile acidity** 0,51 g/dm<sup>3</sup>

**PH** 3,27

**Free SO<sub>2</sub> at bottling** 15 mg/dm<sup>3</sup>

**Total SO<sub>2</sub> at bottling** 79 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FATTY FISH  
POULTRY



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



SUSTAINABLE  
FARMING



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY