

A&D WINES

MONÓLOGO AVESSO P67 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 Avesso P67 2020

Produced in Quinta de Santa Teresa, with grapes from the P67 parcel, this Monólogo is made from Avesso, the typical variety of our region of Baião. It's a wine with character, good body and a pleasant, well integrated acidity.

Tasting Notes

On the nose this wine shows a fruit driven profile, with notes of white flowers, passion fruit, thyme and a citric side to it. On the palate we find it young but delicate with notes of guava and pear, along with a well-adjusted 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 derivate 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 of 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 Avesso having began on the 4th of September.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Avesso
Soil type Granitic
Altitude 200 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 21,9 g/dm³
Alcohol 13% vol
Total acidity 6,1 g/dm³
Volatile acidity 0,33 g/dm³
PH 3,30
Free SO₂ at bottling 18 mg/dm³
Total SO₂ at bottling 79 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY