

**A&D WINES**

**MONÓLOGO MALVASIA FINA P70 2019 [EN]**



[www.andwines.pt](http://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 Malvasia Fina P70 2019**

Produced in our Quinta de Santa Teresa, with grapes from the parcel P70, this Monólogo is a monovarietal wine with a long, intense aromatic profile. These characteristics of the variety have been appreciated since the times of Ancient Greece, where Malvasia Fina comes from.

**Tasting notes**

On the nose it exhibits a fresh aromatic profile, with smoky aromas, quartz and nutmeg. On the palate it shows unctuousness, balance and notes of granitic influence, spices and pear.

**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 derivative 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 February 2020

**Climatic characteristics of the 2019 vintage**

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

**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** September 2019  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2020  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 20,1 g/dm<sup>3</sup>  
**Alcohol** 13% vol.  
**Total acidity** 5,5 g/dm<sup>3</sup>  
**Volatile acidity** 0,35 g/dm<sup>3</sup>  
**PH** 3,24  
**Free SO<sub>2</sub> at bottling** 44 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 104 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