

A&D WINES

MONÓLOGO AVESSO 2022 [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 190 and 540 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 2022

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 structure and a pleasant, well integrated acidity.

Tasting Notes

Expressive nose with floral aromas, namely white flowers, peppers and a vegetal side. On the palate it delivers vibrancy, medium body with acidity and minerality in dispute and hints of tropical and stone fruits accompanying its involving finish.

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.

Climatic characteristics of the 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time. The harvest of Avesso started on the 30th of August.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Avesso
Soil type Granitic
Altitude 190m - 260m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period August 2022
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2023
Organic certified wine

ANALYTICAL DATA

Dry extract 23,5 g/dm³
Alcohol 12,5% vol.
Total acidity 6,8 g/dm³
Volatile acidity 0,37 g/dm³
PH 3,18
Free SO₂ at bottling 29 mg/dm³
Total SO₂ at bottling 74 mg/dm³



VEGAN



BEST SERVED
10°-12°



FATTY FISH
ASIAN CUISINE



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUTO
PORTUGAL



MINIMAL
INTERVENTION