

GRAFT
WINE COMPANY

MONÓLOGO ARINTO / A&D WINES / 2017 / VINHO VERDE / PORTUGAL

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

A&D Wines is a wine producing, family-owned company based in Baião, a sub-region in the Southeast Vinho Verde region. Our goal is to produce quality wines that express our land and the grape varieties we work with. Baião, where we are, is a transition area, located next to the border with the Douro region, which allows us to explore an unique terroir, where schist meets granit and where we have terraces and vineyards from 200 to more than 500 meters of altitude, allowing us to have a very diverse portfolio while only working with our own grapes, which are all grown in organic production mode.

A&D WINES

VITICULTURE + VINIFICATION

The range of “Monólogo” wines are single varietal wines produced in specific vineyard plots, selected for their consistent production of high quality grapes. They 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. 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, minimising 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 2018. Wild ferment using natural yeasts done in stainless steel vats.

TASTING NOTE

A wine with a potentially initially closed aroma, reveals its freshness after a while with an explosion of citrus and slight floral character. A vibrant, but balanced acidity and leaves a fresh and pleasant crystalline finish. Potential ageing for the next 4 to 5 years.

FACTS + STATS

WINEMAKER	ANDRÉ PALMA
VARIETIES	ARINTO
APPELLATION	VINHO VERDE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	0.2 G/L
TOTAL ACIDITY	6.3 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	68 MG/L

