

A&D WINES

MONÓLOGO ARINTO 2025 [EN]



www.andwines.pt

Monólogo 2025

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 Arinto 2025

Monólogo Arinto is a monovarietal wine produced with grapes from the plot P24 in Quinta de Santa Teresa. Relying on sustainable farming practices this estate is now in the process of conversion to organic farming. It is a fresh wine, aromatic and with good structure.

Tasting notes

The nose displays a deep mineral expression, revealing hints of wet stone, phosphorus, dried fruit and hazelnut. On the palate, it combines the precision and tension of the acidity with notes of white fruits such as lychee and floral notes. Slender and elegant profile.

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.

Climatic characteristics of the 2025 vintage

The winter rains were abundant, allowing for the replenishment of water reserves and soil moisture. The wet and rainy spring, especially in March, caused some fertilization problems, contributing to a smaller quantity of fruit. The summer, on the other hand, proved to be very hot and dry, with the prolonged absence of precipitation advancing the ripening cycle of the vines. At the end of August, the drop in temperatures and good thermal amplitudes allowed for deeper and more balanced ripening, restoring the desired freshness to the grapes.

FEATURES

Producer A&D WINES
Region Vinho Verde
Grape varieties Arinto
Soil type Granitic
Altitude 320m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2025
Harvest method Manual
Melolactic No
Fermentation Stainless steel vats
Bottled February 2026

ANALYTICAL DATA

Dry extract 21,9 g/dm³
Alcohol 12,5 % vol.
Total acidity 5,7 g/dm³
Volatile acidity 0,48 g/dm³
PH 3,26
Free SO₂ at bottling 21 mg/dm³
Total SO₂ at bottling 74 mg/dm³



BEST SERVED
10°-12°



POULTRY
CHEESE



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



MINIMAL
INTERVENTION