

A&D WINES

MONÓLOGO AVESSO 2024 [EN]



[www.andwines.pt](http://www.andwines.pt)

## Monólogo 2024

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 2024

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

Nose with a mineral profile, details of silica and dried herbs, such as thyme. On the palate, it combines the tension of acidity, giving structure and precision to the whole, with floral touches and a light touch of pineapple, presenting several layers. It ends long and elegantly.

## 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 2024 vintage

In the winter of 2022, it rained abundantly, replenishing water reserves. Spring proved to be quite volatile, especially in April, which saw frequent variations in temperature and precipitation. Rainfall well above average in June favored conditions for the emergence of diseases and forced preventive treatments to be carried out, in a summer that proved to be challenging in terms of illnesses and sunburn. The hottest days began in July, intensifying in August, where temperatures were higher than average, although not as much as in the previous year. There were some rains at the beginning of September. The Avesso harvest began on August 28th.

## FEATURES

**Producer** A&D WINES  
**Region** Vinho Verde  
**Grape varieties** Avesso  
**Soil type** Granitic  
**Altitude** 190m - 260m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** September  
**Harvest method** Manual  
**Melolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2025  
**Organic certified wine**

## ANALYTICAL DATA

**Dry extract** 20,3 g/dm<sup>3</sup>  
**Alcohol** 12,5 % vol.  
**Total acidity** 5.8 g/dm<sup>3</sup>  
**Volatile acidity** 0,46 g/dm<sup>3</sup>  
**PH** 3,26  
**Free SO<sub>2</sub> at bottling** 17 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 59 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



POULTRY  
CHEESE



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



MINIMAL  
INTERVENTION