

A&D WINES

MONÓLOGO AVESSO 2025 [EN]



[www.andwines.pt](http://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 Avesso 2025**

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**

The nose reveals a tropical profile –notably apricot – with floral notes. On the palate, it combines good acidity and freshness with notes of stone fruit, elderflower, or macadamia.

**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** Avesso  
**Soil type** Granitic  
**Altitude** 190m – 260m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** Agosto 2025  
**Harvest method** Manual  
**Melolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2026  
**Organic certified wine**

**ANALYTICAL DATA**

**Dry extract** 15,7 g/dm<sup>3</sup>  
**Alcohol** 12,3 % vol.  
**Total acidity** 4.9 g/dm<sup>3</sup>  
**Volatile acidity** 0,45 g/dm<sup>3</sup>  
**PH** 3,37  
**Free SO<sub>2</sub> at bottling** 16 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 50 mg/dm<sup>3</sup>



BEST SERVED  
10°–12°



POULTRY  
CHEESE



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



MINIMAL  
INTERVENTION