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Singular

With Singular we want to express the "singularities" of each harvest, doing so by pursuing the ideal proportion of each variety in the blend, which is based in wine from our older vineyards.

Our Quinta de Santa Teresa, singular as well for its geographic position, next to the border that separates the Vinho Verde and Douro regions, is the birthplace of the grapes with which we produce this wine.

Tasting notes

Singular reveals a complex aromatic profile, with notes of orange tree and white flowers, a smoky side and some vegetal notes. On the palate it shows itself elegant, with notes of hazelnut, white pepper and orange peel. A captivating wine, finishing long and fresh. It will age well in bottle.

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.

90% of the must ferments in stainless steel vats at low temperature, the other 10% fermenting in oak barrels. After fermentation the wine stays on its fine lees, with bâtonnage, for a long period. 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 its terroir.

Bottled in April of 2021.

Climatic characteristics of the 2019 vintage

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Winemaker's Selection
Soil type Granitic
Altitude 100m – 320m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2019
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats and wooden barrels
Bottled April 2021
Organic certified wine

ANALYTICAL DATA

Dry extract 24,2 g/dm³
Alcohol 13% vol.
Total acidity 6,80 g/dm³
Volatile acidity 0,31g/dm³
PH 3,24
Free SO₂ at bottling 20 mg/dm³
Total SO₂ at bottling 106 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION