

**A&D WINES**

**A&D WINES SINGULAR 2015 [EN]**



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

# A&D WINES SINGULAR 2015

## Singular

This wine intends to highlight the "singularities" of each harvest with the winemakers' selection of the best grapes, as well as the combination of the most appropriate grape varieties.

Quinta de Santa Teresa, also singular for its geographical position, located exactly on the border between the Vinho Verde region and the Douro region, is the cradle of the grapes we used to produce this wine.

## Weather Characteristics of 2015

The 2014 winter and the first quarter of 2015 had enough rainfall to replenish the soil.

In the second and third quarters there was little precipitation. The temperatures were higher than the annual average for the region. Budburst appeared as usual followed by flowering. The moisture levels did not favour the development of diseases.

Summer followed the trend of no rain, but maximum temperatures were below average. The dry and luminous weather of the second quarter, with acceptable moisture levels in the soil, put ahead the maturation of the varieties for about 3 weeks.

Between the 13th and 16th of September strong rainfall led to the suspension of the harvest.

The dry and not excessively hot weather that followed allowed for the development of aromatic compounds well evident in the winemaking with grapes harvested after these dates.

The harvest took place in September, anticipated due to an accentuated maturation with bunches of exceptional concentration of colour and flavour. 2015 will probably be a

memorable year in the region.

This was the first harvest to take place in the recently acquired Quinta de Santa Teresa.

## Winemaking Process

The grapes were received in the cellar in boxes of 24 kg. Manual selection was followed by destemming and maceration. Soft pneumatic pressing.

Must fermented in stainless steel vats at low temperature. Stabilization and light filtering.

No animal derivatives used in the winemaking process. This wine is vegan-friendly.

Special care was taken during winemaking, minimizing any intervention, with the purpose of producing a natural wine, which expresses the particularities of the plots of vines, grape varieties and climate.

Bottled in March 2016.

## A&D Wines Singular 2015

A&D Wines Singular is a wine made with grapes grown with sustainable farming practices, at Quinta de Santa Teresa, in Baião, and selected exclusively by the winemaker. It is an aromatic wine, produced with minimal intervention techniques. It is complex, full-bodied, with a long and pleasant taste.

## Tasting Notes

Citric colour with a crystalline hue.

Tropical fruit aromas precede a rich and complex flavour. An enduring and pleasant finish.

Aimed at the dining table! This wine will develop well over the next three to five years.

## FEATURES

**Producer** A&D WINES

**Região** Minho

**Grape varieties** Winemaker's Selection

**Soil type** Granitic

**Altitude** 200 m

**Vineyards** In line

**Vines per Ha** 3000

**Pruning system** Royat

**Harvest period** September 7th 2015

**Harvest method** Manual

**Malolactic** No

**Fermentation** Stainless steel vats

**Bottled** From March 2016

**Ageing** No

## ANALYTICAL DATA

**Dry extract** 24 g/dm<sup>3</sup>

**Alcohol** 13,5 % vol.

**Total acidity** 6,5 g/dm<sup>3</sup>

**Volatile acidity** 0,42 g/dm<sup>3</sup>

**PH** 3,17

**Free SO2 at bottling** 28mg/dm<sup>3</sup>

**Total SO2 at bottling** 77mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FATTY FISH  
POULTRY



CORK



BURGUNDY  
BOTTLE



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



SUSTAINABLE  
FARMING



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY