

A&D WINES

SNIGULAR [EN]



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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 2016

The winter of 2015 and the first quarter of 2016 had occasional, but intense, rain with above-average minimum temperatures.

Spring was marked by strong and intense rain in April, which extended until the 2nd fortnight of May, marking the beginning of the vegetative cycle with maximum temperatures below the average of the previous year and causing strong mildew attacks in the region. From a wine-growing point of view, it was a particularly difficult year which required special attention in the fight against this disease.

Summer was characterized by an absence of precipitation, and above-average maximum temperatures, with the exception of three days of heavy rainfall in September.

The harvest at Quinta de Santa Teresa started in September, divided by varieties, with the bunches achieving adequate maturation and exceptional concentration of aromas and flavours.

Winemaking Process

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

Must fermented in stainless steel vats at low temperature. Stabilization and light filtering. No animal derivatives were used in the winemaking process making this wine vegan friendly.

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

Bottled in May of 2017.

Singular 2016

Singular is a Vinho Verde produced mainly with grapes from Old Vines, in conversion to organic farming and selected exclusively by the winemaker. In the production of the final lot, special care was taken in the combination of different grape varieties in order to achieve a perfect balance between them, thus guaranteeing that none are overwhelming. It is complex, full-bodied and with a pleasant and prolonged finish.

Tasting Notes

Citric colour with a crystalline hue.

Floral aromas and a rich and complex palate. An enduring and pleasant finish. Aimed at the dining table. This wine will develop well in the coming years.

FEATURES

Producer A&D WINES

Region 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 2016

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled May 2017

Ageing No

ANALYTICAL DATA

Dry extract 22,9 g/dm³

Alcohol 13% vol.

Total acidity 6,0 g/dm³

Volatile acidity 0,45 g/dm³

PH 3,25

Free SO₂ at bottling 28 mg/dm³

Total SO₂ at bottling 78 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY