

A&D WINES

SINGULAR 2017 [EN]



www.andwines.pt

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 2017

The 2016 winter and the first quarter of 2017 had a period of precipitation below the annual average values of the season, with temperatures within the average of previous years.

Spring was very hot and dry. The vegetative cycle began earlier than usual, with the bud break occurring in the first fortnight of March and temperatures reaching 27°C. The night of March 23rd, was, however, extremely cold, with frost developing on the less sheltered locations.

The month of April was exceptionally hot, with much higher temperatures than the average values. May was marked by above average maximum temperatures, while precipitation values were notoriously low for this period.

Summer, characterized by an absence of precipitation and above-average maximum temperatures. It was a warm, and extremely dry, season, set by heat waves in mid-June and mid-July.

The harvest took place in September, at Quinta de Santa Teresa, by varieties, with bunches achieving perfect maturation and exceptional aromatic concentration.

Winemaking Process

The grapes received at the cellar in boxes of 24kg. Manual selection followed by destemming and skin contact.

Soft pneumatic pressing.

Must fermented partially in oak barrels and the rest in stainless steel vats at low temperature. Stabilization and light filtering. No animal derivatives used in the winemaking process makes this wine vegan friendly.

Special care 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 during May 2018.

Singular 2017

A&D Wines Singular is a wine made with grapes grown using sustainable farming practices, at Quinta de Santa Teresa, 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 color with a crystalline hue. Delicate aromas precede a rich and complex flavor. An enduring and pleasant finish. Aimed at the dining table! This wine will develop well over the next five to seven 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 2017

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled From May 2018

Ageing No

ANALYTICAL DATA

Dry extract 22,7 g/dm³

Alcohol 13% vol

Total acidity 6,6 g/dm³

Volatile acidity 0,37g/dm³

PH 3,17

Free SO₂ at bottling 37 mg/dm³

Total SO₂ at bottling 105 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