



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

The nose guesses the complex profile of the wine. Notes of smoke, white pepper and stone fruit. On the palate it confirms a multi-dimensional character, with several elements highlighted: a saline side, strong acidity embedded in a wide mouth structure, discreet hints of oak barrel. Engaging throughout, it ends as delicious as elegant.

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. Stabi-

lization 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.

Climatic characteristics of the 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°C. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time.

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 August 2022
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats and wooden barrels
Bottled January 2024
Organic certified wine

ANALYTICAL DATA

Dry extract 23,5 g/dm³
Alcohol 12,5% vol.
Total acidity 6,5 g/dm³
Volatile acidity 0,47 g/dm³
PH 3,13
Free SO₂ at bottling 9 mg/dm³
Total SO₂ at bottling 69 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION