



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 hints at the wine's vertical profile, the fruit blossoming but still contained, notes of jasmine flower, lemon balm, asparagus. It reveals good structure on the palate, with predominant citrus notes, latent minerality, and a length provided by good acidity; it finishes enveloping and 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. 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.

Climatic characteristics of the 2024 vintage

During winter it rained heavily, especially in February/March, benefiting the supply of water reserves. Spring proved to be favorable for the phytosanitary conditions of the vineyards, despite being somewhat unstable, especially in April which recorded high maximum temperatures but also atypically cold days. During the summer average temperatures and rainfall followed the climatological normal, promoting good ripening of the grapes. August and September were warm but also had wide temperature amplitude with fresh nights allowing the grapes to maintain their freshness and acidity.

FEATURES

Producer A&D WINES
Region Vinho Verde
Grape varieties Winemaker's Selection
Soil type Granitic
Altitude 100m - 320m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period August 2024
Harvest method Manual
Melolactic No
Fermentation Stainless steel vats and wooden barrels
Bottled September 2025
Organic certified wine

ANALYTICAL DATA

Dry extract 20,6 g/dm³
Alcohol 12,5 % vol.
Total acidity 6.1 g/dm³
Volatile acidity 0,49 g/dm³
PH 3,26
Free SO₂ at bottling 14 mg/dm³
Total SO₂ at bottling 70 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



MINIMAL
INTERVENTION