

A&D WINES

SINGULAR 2018 [EN]



www.andwines.pt

Singular

With Singular we want to express the "singularities" of each harvest, thru a selection of the finest grapes, combined with the pursuit of the ideal combination of the varieties included in this blend. Singular 2018 is composed by 45% Old Vines, 19% Malvasia Fina, 18% Avesso, 10% Arin-to and 8% Alvarinho.

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

This wine shows aromas of white flowers, lychees and citrine fruits. On the palate it presents good body and depth, revealing a silky profile in harmony with a citric side and well integrated acidity. Smooth and captivating finish. High ageing potential.

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 500l barrels. After fermentation the wine stays on its fine lees, with bâtonnage, for around seven months. 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.

Bottled in August 2019

Climatic characteristics of the 2018 vintage

The winter of 2017 was relatively dry. However, this trend inverted completely during the 2018 Spring, which registered far greater levels of precipitation than the average levels of rainfall for this time. These rains forced us to apply treatments in the vineyards for mildew and oidium.

Summer, on the other hand, was hot and dry, the average temperatures in August and September being much higher than the annual averages for these months. Despite the intense heat, the generality of the vines went thru the season without any issues, only a few parcels registering some burns in the first week of August.

The harvest of Singular grapes started early, on 17 of September, in consequence of the hot summer.

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 2018

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled August 2019

Ageing No

ANALYTICAL DATA

Dry extract 19 g/dm³

Alcohol 13% vol.

Total acidity 5,73 g/dm³

Volatile acidity 0,36g/dm³

PH 3,18

Free SO₂ at bottling 23 mg/dm³

Total SO₂ at bottling 96 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