

**GRAFT**  
WINE COMPANY

# QUINTA DE SANTA TERESA SINGULAR VINHO VERDE / A&D WINES / 2018 / VINHO VERDE / PORTUGAL

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

## PRODUCER

A&D Wines is a wine producing, family-owned company based in Baião, a sub-region in the Southeast Vinho Verde region. Our goal is to produce quality wines that express our land and the grape varieties we work with. Baião, where we are, is a transition area, located next to the border with the Douro region, which allows us to explore an unique terroir, where schist meets granit and where we have terraces and vineyards from 200 to more than 500 meters of altitude, allowing us to have a very diverse portfolio while only working with our own grapes, which are all grown in organic production mode.

**A&D WINES**

## VITICULTURE + VINIFICATION

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol. 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. None. No oak is used.

## TASTING NOTE

Based in old vineyards, a part of which are centenary, Singular is a blend designed by our winemaker where part of the wine is oak fermented, which adds body and structure to make it develop for long years in the cellar. 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.

## FACTS + STATS

WINEMAKER	ANDRÉ PALMA
VARIETIES	18% ARINTO, 33% AVESSO, 35% MALVASÍA, 14% ALVARINHO
APPELLATION	VINHO VERDE
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	0 G/L
TOTAL ACIDITY	5.73 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	96 MG/L
CASE SIZE	6

