



CASA DO ARRABALDE

WHITE WINE

Made from grapes produced at the Quinta placed at 470 meters altitude. This wine is the result of a combination of varieties, avesso, alvarinho and arinto.

Granitic soil well drained and fresh climate due to the proximity of the "Marão" hills, assured a slow maturation with very good thermic amplitude (day/night).

The harvest started 5th October, with fresh dry weather and vinification was made with destemmed entire grapes followed by a careful manual selection.

After pressing, the must was decanted at low temperature, and the fermenting was conducted at 16 degrees Celsius in stainless steel vats.

Finished the fermentation the wine was kept on lees for 3 months and stabilized.

Bottled in March.

TECHNICAL INFORMATION

Product Casa do Arrabalde
Producer A&D Serviços e Investimentos, Lda.
Region Minho
Year 2010
Soil type Granitic
Vineyards In line
Grape varieties Avesso, alvarinho e arinto
Vines per Ha 3000
Pruning system Royat

Altitude 470m
Harvest period October
Harvest method Hand made
Malolactic No
Fermentation Stainless steel vats with peculiar maceration and "bâtonnage"
Bottled March 2010
Ageing No
Dry extract 22,8 g/dm³

Alcohol 12,6 %vol.
Total acidity 6,7 g/dm³
Volatile acidity 0,31 g/dm³
PH 3,16
Free SO₂ at bottling 30 mg/dm³
Residual Sugar 4,6 g/dm³
Production 15000 bottles

SUGGESTIONS

Serve between 10° and 12°  Fish dishes

