



Estate

Casa do Arrabalde 2011, produced at the estate of the same name, combines the grape varieties Avesso, Alvarinho and Arinto, resulting in a balanced wine with a very delicate and elegant fruit palate. Casa do Arrabalde, family owned estate for more than six generations, is located at an altitude of 470 meters and is the birthplace of our wine.

Vinification

Well drained granitic soil and a fresh climate, due to the proximity of the "Marão" hills, assured a slow maturation with very good thermic amplitude. The harvest started at the end of September, with sunny dry weather, and the vinification was made with destemmed entire grapes followed by a careful manual selection. Only the best grapes were chosen for the vinification. Bottled in March.

Tasting Notes

Casa do Arrabalde 2011 exhibits a citrus color and crystalline aspect. Light, fruity aromas with tropical and citrus fruits it has a balanced body with good aromatic complexity. The palate is well composed between fruit and the acidity, following with a harmonious ending.

FEATURES

Producer A&D
Region Minho
Grape varieties Avesso, alvarinho e arinto
Soil type Granitic
Altitude 450m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period End September 2011
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled March 2012
Ageing No

ANALYTICAL DATA

Dry extract 25,2 g/dm³
Alcohol 12,5 %vol.
Total acidity 6,6 g/dm³
Volatile acidity 0,39 g/dm³
PH 3,34
Free SO₂ at bottling 26 mg/dm³
Residual Sugar 6,3 g/dm³
Production 10000 bottles



BEST SERVED
10°-12°



FISH
SEAFOOD



CORK
STOPPER



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT
OF PORTUGAL



SUSTAINABLE
FARMING