

A&D WINES

CASA DO ARRABALDE 2013 [EN]



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**Casa do Arrabalde Estate**

Casa do Arrabalde estate is located in the sub region of Baião, 80 km from the city of Oporto, between the Douro and Minho region. Its vineyards, located at an altitude of 470 meters, in granitic soil, are subjected to sharp thermal variations resulting from the proximity of the Marão foothills. Avesso, Alvarinho and Arinto grape varieties are grown across 6 hectares of vineyards with moderate yields and hand-picked at a great ripeness point.

**Climate Characteristics of 2013**

The 2013 Winter was cooler and with precipitation that exceeded the previous year's average. The budbreak occurred at the beginning of April with above average temperatures.

On the 28<sup>th</sup> of April a strong frost destroyed a significant part of the most precocious Avesso marking this year.

The Spring was fresh and with plenty of rain, therefore delaying the vine development. At the end of June a strong transition in temperature finally occurred accelerating the growing process.

**Vinification**

The harvest was made with manual selection, destemming and skin contact, followed by very smooth pneumatic pressing.

The must, after settling, was fermented in stainless steel vats, at low temperature.

Cold stabilization and light filtering with non-intrusive techniques and without the use of any kind of animal element make the wine adequate for vegan consumption.

Bottled in March 2014.

Special care was taken in the use of the least amount of preservatives (SO<sub>2</sub>) with the intent of producing a wine that is natural and expresses the terroir.

**Casa do Arrabalde 2013**

The Casa do Arrabalde 2013 combines the local grape varieties Avesso, Alvarinho and Arinto. Produced at the quinta with the help of sustainable farming practices and minimal intervention techniques resulting in a wine of terroir with great freshness and exceptional acidity.

**Tasting Notes**

Citrus colour and crystalline aspect.

Casa do Arrabalde 2013 presents an elegant nose where floral, tropical and citrus scents stand out.

A wine with balance in the palate presenting a harmonious finish.

This wine will develop well over the next three to five years.

**FEATURES**

**Producer** A&D WINES

**Region** Minho

**Grape varieties** Avesso, Alvarinho e Arinto

**Soil type** Granitic

**Altitude** 470 m

**Vineyards** In line

**Vinhas por Ha** 3000

**Pruning system** Royat

**Harvest period** October 2013

**Harvest method** Manual

**Malolactic** No

**Fermentation** Stainless steel vats

**Bottled** March 2014

**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 27,7 g/dm<sup>3</sup>

**Alcohol** 12,5% vol.

**Total acidity** 6,9 g/dm<sup>3</sup>

**Volatile acidity** 0,32 g/dm<sup>3</sup>

**PH** 3,20

**Free SO<sub>2</sub> at bottling** 27 mg/dm<sup>3</sup>

**Residual sugar** 3,6 g/dm<sup>3</sup>



BEST SERVED  
10°-12°



FISH  
SEAFOOD



NATURAL  
CORK



BOURDEAUX  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUIT OF  
PORTUGAL



SUSTAINABLE  
AGRICULTURE



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY