

A&D WINES

CASA DO ARRABALDE 2014 [EN]



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Casa do Arrabalde Estate

Casa do Arrabalde estate encompasses 4.8 hectares of vineyards in the Baião region, bordering the Douro river. These vineyards are located at an altitude of 470 meters, in granitic soil, therefore, they are exposed to accentuated thermal variations due to the proximity to the Marão foothills. We produce Avesso, Alvarinho, and Arinto grapes, hand-picked at ideal maturation time, which provide compact yields.

Climate Characteristics of 2014

The winter of 2013–2014 was cooler and had precipitation above the average (obtained from previous years).

Spring was fresh with budburst happening at the beginning of April and temperatures around the average.

Summer brought high levels of precipitation, albeit with lower temperatures.

Harvest started in the beginning of October, resulting in more acidic wines with an alcohol level near 12%.

Vinification Process

Manual selection – destemming and skin contact – preceded smooth pneumatic pressing. The must, after settling, fermented in stainless steel vats at low temperature followed by partial malolactic fermentation.

Later, there was cold stabilization and light filtering. There was no use of animal derivatives, making the wine vegan friendly. The least amount of preservatives (SO₂) were used. This is because we desire to produce a natural wine that expresses the terroir.

Bottled from March 2015.

Casa do Arrabalde 2014

Casa do Arrabalde 2014 combines the regional grape varieties Avesso, Alvarinho and Arinto, produced at the Quinta using sustainable farming practices and minimal intervention techniques. It is a wine of terroir with a lot of freshness and minerality.

Tasting Notes

Outstanding citrus hue and crystalline form. Casa do Arrabalde 2014 exhibits elegant floral and citric aromas.

It has a balanced flavor and finishes harmonically. This wine will develop well over the next 3 to 5 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 2014

Harvest method Manual

Malolactic Yes

Fermentation Stainless steel vats

Bottled March 2015

Ageing No

ANALYTICAL DATA

Dry extract 27,1 g/dm³

Alcohol 12% vol.

Total acidity 6,3 g/dm³

Volatile acidity 0,39 g/dm³

PH 3,42

Free SO₂ at bottling 30 mg/dm³

Residual sugar 2,8 g/dm³



BEST SERVED
10°–12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY