

A&D WINES

CASA DO ARRABALDE 2015 [EN]



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Casa do Arrabalde Estate

Casa do Arrabalde, estate with 5 hectares of vineyards, is located in the sub-region of Baião. The vineyards, placed at an altitude of 490 meters, in granitic soil, are exposed to accentuated thermal variations due to the proximity of the Marão foothills. Relying on sustainable farming practices, in integrated production, the grape varieties grown, such as Avesso, Alvarinho, and Arinto provide compact yields.

Weather Characteristics of 2015

The 2014 winter and the first quarter of 2015 had rainfall capable of replenishing the water table soil.

The second and third quarters had little precipitation. The temperatures were higher than the annual average for the region.

Budburst appeared as usual followed by flowering. Moisture levels did not favour the development of diseases.

Summer followed the trend of no rain, but maximum temperatures were below average. The dry and luminous weather of the second quarter, with acceptable levels of moisture in the soil, put ahead the maturation of the varieties for about 3 weeks.

Between the 13th and 16th of September strong rainfall ensued but didn't hurt the quality of the grapes picked subsequently.

The dry and not excessively hot weather that followed allowed for the development of aromatic compounds well evident in the winemaking with grapes harvested after these dates.

The harvest took place on the 28th of September, anticipated due to an accentuated

maturation with bunches of exceptional concentration of colour and flavour. 2015 will probably be a memorable year in the region.

Winemaking Process

The grapes were received in the cellar in boxes of 24 kg. Manual selection was followed by destemming.

Soft pneumatic pressing. Must fermented in stainless steel vats at low temperature. Stabilization and light filtering.

No animal derivatives were used in the winemaking process making this wine veganfriendly.

Special care was taken during winemaking, minimizing any intervention, with the purpose of producing a natural wine that expresses the particularities of the plots of vines, grape varieties and climate.

Bottled from February 2016.

Casa do Arrabalde 2015

Casa do Arrabalde 2015 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 plenty of freshness and minerality.

Tasting Notes

Outstanding citric hue and crystalline form.

Floral aromas combined with a few elegant tropical notes.

A dry wine with a remarkable balance and long-lasting finish.

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 490 m

Vineyards In line

Vines per Ha 3000

Pruning system Royat

Harvest period 28 de Setembro 2015

Harvest method Manual

Malolactic Yes

Fermentation Stainless steel vats

Bottled From February 2016

Ageing No

ANALYTICAL DATA

Dry extract 23,5 g/dm³

Alcohol 12,5% vol.

Total acidity 6,1 g/dm³

Volatile acidity 0,47 g/dm³

PH 3,41

Free SO₂ at bottling 32 mg/dm³

Total SO₂ at bottling 80 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY