

A&D WINES

CASA DO ARRABALDE 2016 [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 low yields but a strong aromatic component.

Weather Characteristics of 2016

The winter of 2015 and the first quarter of 2016 had occasional, but intense, rain with above-average minimum temperatures. Spring was marked by strong and intense rain in April, which extended until the 2nd fortnight of May, marking the beginning of the vegetative cycle with maximum temperatures below the average of the previous year and causing strong mildew attacks in the region. From a wine-growing point of view, it was a particularly difficult year which required special attention in the fight against this disease. Summer was characterized by an absence of precipitation, and above-average maximum temperatures, with the exception of three days of heavy rainfall in September. The harvest in Casa do Arrabalde took place on the 10th of October, by varieties, with the bunches achieving perfect maturation and exceptional aromatic concentration.

Winemaking Process

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

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 vegan friendly.

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 in February 2017.

Casa do Arrabalde 2016

Casa do Arrabalde 2016 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 with plenty of freshness and minerality.

Tasting Notes

Outstanding citric hue and crystalline form. Elegant floral aromas. 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 and Arinto

Soil type Granitic

Altitude 490 m

Vineyards In line

Vines per Ha 3000

Pruning system Royat

Harvest period 10th October 2016

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled From February 2017

Ageing No

ANALYTICAL DATA

Dry extract 21,4 g/dm³

Alcohol 12,5% vol.

Total acidity 6,19 g/dm³

Volatile acidity 0,38 g/dm³

PH 3,22

Free SO₂ at bottling 36 mg/dm³

Total SO₂ at bottling 78 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEALIX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY