

A&D WINES

CASA DO ARRABALDE 2017 [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 pest/crop production, the grape varieties grown, such as Avesso, Alvarinho, and Arinto provide low yields but a strong aromatic component.

Weather Characteristics of 2017

The 2016 winter and the first quarter of 2017 had a period of precipitation below the annual average values of the season, with temperatures within the average of previous years.

Spring was very hot and dry. The vegetative cycle began earlier than usual, with the budbreak occurring in the first fortnight of March and temperatures reaching 27°C. The night of March 23rd, was, however, extremely cold, with frost developing on the less sheltered locations. The month of April was exceptionally hot, with much higher temperatures than the average values. May was marked by above average maximum temperatures, while precipitation values were notoriously low for this period. Summer was characterized by an absence of precipitation, and above-average maximum temperatures. It was a warm, and extremely dry, season, set by heat waves in mid-June and mid-July.

The harvest in Casa do Arrabalde took place on the 26th of September, with bunches achieving perfect maturation.

Winemaking Process

The grapes received at the cellar in boxes of 24 kg. Manual selection, followed by destemming and skin contact.

Soft pneumatic pressing,

The 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 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 2018.

Casa do Arrabalde 2017

Casa do Arrabalde 2017 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 a good aromatic profile.

Tasting Notes

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 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 26th September 2017

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled From February 2018

Ageing No

ANALYTICAL DATA

Dry extract 22,9 g/dm³

Alcohol 12,5% vol.

Total acidity 6,19 g/dm³

Volatile acidity 0,37 g/dm³

PH 3,18

Free SO₂ at bottling 36 mg/dm³

Total SO₂ at bottling 72 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