

A&D WINES

CASA DO ARRABALDE 2019 [EN]



[www.andwines.pt](http://www.andwines.pt)

**Casa do Arrabalde 2019**

Located in the sub-region of Baião, the estate of Casa do Arrabalde has its vines at an altitude of 490 meters high. Planted in gra-nitic soil, there we find the varieties Aves-so, Alvarinho and Arinto, which benefit from a wide thermic amplitude, due to the proximity to the foothills of Serra do Marão. The five hectares of vineyard, cultivated in organic production mode, have soils with very particular characteristics, which result in low yields, from which results a wine of great freshness and an unusual aromatic component.

**Tasting notes**

This wine reveals an intense aromatic profile, blending fruit notes like lychees, banana and linden leaves. On the palate it shows itself direct and vertical, with notes of tangerine and papaya and a vibrant, prolonged acidity.

**Winemaking process**

Grapes arrive to the winery in 24kgs boxes. They are hand-selected and destemmed, before going thru skin contact process and a gentle pneumatic press.

The must ferments in stainless steel vats at low temperature. Stabilization and tender filtration take place. No animal derivate is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and the terroir.

Bottled in February 2019

**Climatic characteristics of the 2019 vintage**

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

**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** October 2019  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2020  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 22,9 g/dm<sup>3</sup>  
**Alcohol** 12% vol  
**Total acidity** 7,9 g/dm<sup>3</sup>  
**Volatile acidity** 0,34 g/dm<sup>3</sup>  
**PH** 3,00  
**Free SO<sub>2</sub> at bottling** 14 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 77 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FISH  
SEAFOOD



NATURAL  
CORK



BOURDEAUX  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



SUSTAINABLE  
FARMING



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY