

A&D WINES

CASA DO ARRABALDE 2020 [EN]



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

**Casa do Arrabalde 2020**

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 a direct profile, freshness, notes of tangerine and papaya and a vibrant 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 2021.

**Climatic characteristics of the 2020 vintage**

The winter was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from the 22nd of June until the 10th of August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and the 20th of August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity levels. The beginning of the harvest started therefore quite early.

**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 2020  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2021  
**Ageing** No  
**Organic certified wine**

**ANALYTICAL DATA**

**Dry extract** 20.1 g/dm<sup>3</sup>  
**Alcohol** 12,5% vol.  
**Total acidity** 6,8 g/dm<sup>3</sup>  
**Volatile acidity** 0,21 g/dm<sup>3</sup>  
**PH** 3,18  
**Free SO<sub>2</sub> at bottling** 16 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 93 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