

A&D WINES

CASA DO ARRABALDE 2022 [EN]



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

**Casa do Arrabalde 2022**

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**

Aromatic profile with plenty of fruit notes where mango, orange and grapefruit stand out. In the mouth there are ripe citrus notes, verticality and tension with the citric acidity providing a vibrant and persistent finish.

**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.

**Climatic characteristics of the 2022 vintage**

The winter was unusually dry and hot, with temperatures in November reaching 20°C. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time. The harvest of Casa do Arrabalde started on the 26<sup>th</sup> of September.

**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** September 2022  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** January 2023  
**Ageing** No  
**Organic certified wine**

**ANALYTICAL DATA**

**Dry extract** 21,4 g/dm<sup>3</sup>  
**Alcohol** 12,5% vol.  
**Total acidity** 6,8 g/dm<sup>3</sup>  
**Volatile acidity** 0,42 g/dm<sup>3</sup>  
**PH** 3,08  
**Free SO<sub>2</sub> at bottling** 16 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 67 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