



Casa do Arrabalde 2023

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

Expressive nose with citric notes such as grapefruit along with bay leaf. On the palate we find a silky texture, tropical notes like pineapple and hints of thyme in the retronasal aroma. It links very well the freshness of the acidity with the volume on the mouth.

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 2023 vintage

In the winter of 2022, it rained abundantly, replenishing water reserves. Spring proved to be quite volatile, especially in April, which saw frequent variations in temperature and precipitation. Rainfall well above average in June favored conditions for the emergence of diseases and forced preventive treatments to be carried out, in a summer that proved to be challenging in terms of illnesses and sunburn. The hottest days began in July, intensifying in August, where temperatures were higher than average, although not as much as in the previous year. There were some rains at the beginning of September.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Avesso and Arinto
Soil type Granitic
Altitude 490 m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2023
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2024
Ageing No
Organic certified wine

ANALYTICAL DATA

Dry extract 23,5 g/dm³
Alcohol 12,5% vol.
Total acidity 6,5 g/dm³
Volatile acidity 0,47 g/dm³
PH 3,13
Free SO₂ at bottling 9 mg/dm³
Total SO₂ at bottling 69 mg/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY