



Casa do Arrabalde 2024

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 granitic soil, there we find the varieties Avesso, 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 aroma showing great freshness, citrus touches such as grapefruit and bay leaf. On the palate it shows a vertical profile, mineral notes and tropical fruit, the acidity providing tension and a vibrant and persistent length on the palate.

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 2024 vintage

During winter it rained heavily, especially in February/March, benefiting the supply of water reserves. Spring proved to be favorable for the phytosanitary conditions of the vineyards, despite being somewhat unstable, especially in April which recorded high maximum temperatures but also atypically cold days. During the summer average temperatures and rainfall followed the climatological normal, promoting good ripening of the grapes. August and September were warm but also had wide temperature amplitude with fresh nights allowing the grapes to maintain their freshness and acidity. The harvest began on August 26th and the Arinto harvest on the 9th of September.

FEATURES

Producer A&D WINES
Region Vinho Verde
Grape varieties Avesso e Arinto
Soil type Granitic
Altitude 490m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September
Harvest method Manual
Melolactic No
Fermentation Stainless steel vats
Bottled February 2025
Organic certified wine

ANALYTICAL DATA

Dry extract 19,3 g/dm³
Alcohol 12 % vol.
Total acidity 5.8 g/dm³
Volatile acidity 0,35g/dm³
PH 3,23
Free SO₂ at bottling 15 mg/dm³
Total SO₂ at bottling 59 mg/dm³



BEST SERVED
10°-12°



POULTRY
CHEESE



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



MINIMAL
INTERVENTION