



Casa do Arrabalde 2025

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

On the nose, it reveals a vertical and fresh profile, denoting citrus and light tropical touches, notes of pear, pineapple, and lemon blossom. On the palate, it combines good acidity with a medium body, harmonizing a balanced and refreshing profile, where notes of green apple and mango stand out.

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 2025 vintage

The winter rains were abundant, allowing for the replenishment of water reserves and soil moisture. The wet and rainy spring, especially in March, caused some fertilization problems, contributing to a smaller quantity of fruit. The summer, on the other hand, proved to be very hot and dry, with the prolonged absence of precipitation advancing the ripening cycle of the vines. At the end of August, the drop in temperatures and good thermal amplitudes allowed for deeper and more balanced ripening, restoring the desired freshness to the grapes.

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 2025
Harvest method Manual
Melolactic No
Fermentation Stainless steel vats
Bottled February 2026
Organic certified wine

ANALYTICAL DATA

Dry extract 21,9 g/dm³
Alcohol 12,4 % vol.
Total acidity 7,1 g/dm³
Volatile acidity 0,58 g/dm³
PH 3,18
Free SO₂ at bottling 15 mg/dm³
Total SO₂ at bottling 83 mg/dm³



BEST SERVED
10°-12°



POULTRY CHEESE



NATURAL CORK



BURGUNDY BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



MINIMAL INTERVENTION