



ESPINHOSOS

WHITE WINE

Made from grapes produced at the Quinta dos Espinhosos placed at 450 meters altitude, this wine is made of a combination of grapes, avesso, alvarinho and chardonnay.

Granitic soil and an excellent solar exposition made grapes achieve a perfect maturation stage at final September.

The harvest started last week September, with fresh weather, and vinification deserved special care with a rigorous selection of grapes, ensuring but the best grapes where used.

The must was decanted at low temperature and fermenting was conducted at 16 degrees, part of it in stainless steel vats, and a small part in French oak barrels, with batonnage.

Good varietal and mineral aromas, with great complexity are typical characteristics of this wine.

TECHNICAL INFORMATION

Product Espinhosos
Producer A&D Serviços e Investimentos, Lda.
Region Minho
Year 2009
Soil type Granitic
Vineyards In line
Grape varieties Avesso, alvarinho, chardonnay
Vines per Ha 3500
Pruning system Royat

Altitude 450m
Harvest period September
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats and French oak barrels
Bottled March 2010
Ageing No
Dry extract 24.7 g/dm³

Alcohol 14% vol.
Total acidity 6.6 g/dm³
Volatile acidity 0.65 g/dm³
PH 3.09
Free SO₂ at bottling 32 mg/dm³
Residual Sugar 5.1 g/dm³
Production 10000 bottles

SUGGESTIONS

Serve between 11° and 13°  Fish dishes

