



Estate

Located at an altitude of 450 meters, in the Baião region, Quinta dos Espinhosos estate benefits from a privileged area of sun exposure. A wine that is characterized by its full bodied nature and palate of ripe fruit Espinhosos 2011 is the result of a combination of the grape varieties Avesso, emblematic grape of the Baião region, and Chardonnay.

Vinification

Granitic soil and an excellent solar exposition made the grape achieve a perfect maturation stage in mid-September. Sunny weather marked the harvest, which started in the second week of the month, and special care was taken in destemming and selection of grapes. The must was decanted at low temperature and fermentation was conducted at 16 degrees in stainless steel vats. The wine was then kept on lees for 3 months. Bottled in March.

Tasting Notes

Varietal aromas, great minerality and complexity are its defining characteristics. In its aroma you can find ripe tropical fruit notes. The palate is fresh and fruity with a lingering finish. Well suited at the dining table.

FEATURES

Producer A&D
Region Minho
Grape varieties Avesso e chardonnay
Soil type Granitic
Altitude 450m
Vineyards In line
Vines per Ha 3500
Pruning system Royat
Harvest period Mid September 2011
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled March 2012
Ageing No

ANALYTICAL DATA

Dry extract 25.6 g/dm³
Alcohol 13.5% vol.
Total acidity 6.8 g/dm³
Volatile acidity 0.42 g/dm³
PH 3.2
Free SO₂ at bottling 30 mg/dm³
Residual Sugar 5.4 g/dm³
Production 15000 bottles



BEST SERVED 10°-12°



FATTY FISH POULTRY



CORK STOPPER



BOURDEAUX BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



SUSTAINABLE FARMING