



**Quinta dos Espinhosos**

Quinta dos Espinhosos estate is located in the subregion of Baião, 80 kms from the city of Oporto, near Douro river. Their vines, planted at an altitude of 400 meters, in granitic soil, benefit from a privileged sun exposure.

The Espinhosos 2012, combines the grape varieties Avesso and Chardonnay, produced at the "quinta" by sustainable agriculture practices. It results in a wine with flavors of ripe fruit, great complexity and minerality.

**Vinification**

The 2012 winter, cold and extended, delayed the budbreak over two weeks. The flowering of Avesso grapes was followed by some rain, and summer, cool and wet, further delayed their maturation.

The Chardonnay, instead, with an earlier budbreak, but lower production this year, reached an excellent ripeness in the first half of September. Harvested in a fresh weather, with no rain, a limited production with great quality was achieved.

Separate harvest's, manual selection, destemming and skin contact followed by a very smooth pneumatic pressing.

"Batonage" for 2 months.

Light filtering and cold stabilization.

Bottled in March 2013.

**Tasting Notes**

The presence of ripe tropical fruit notes and great minerality are the hallmarks of this Espinhosos 2012, whose complexity remains from harvest to harvest. It is fresh and fruity at the palate with a lingering finish. Aimed at the dining table.

**FEATURES**

**Producer** A&D  
**Region** Minho  
**Grape varieties** Avesso and Chardonnay  
**Soil type** Granitic  
**Altitude** 400 m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** Mid-September 2012  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** March 2013  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 22,1 g/dm<sup>3</sup>  
**Alcohol** 13,6% vol.  
**Total acidity** 6 g/dm<sup>3</sup>  
**Volatile acidity** 0,27 g/dm<sup>3</sup>  
**PH** 3,2  
**Free SO2 at bottling** 31 mg/dm<sup>3</sup>  
**Residual sugar** 3,8 g/dm<sup>3</sup>



BEST SERVED  
10°-12°



FATTY FISH  
POULTRY



CORK  
STOPPER



BOURDEAUX  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT  
OF PORTUGAL



SUSTAINABLE  
FARMING