



Quinta dos Espinhosos

Quinta dos Espinhosos estate is located in the sub region of Baião, 80 kms from the city of Oporto, near the Douro river. Their vines, placed at an altitude of 400 meters, benefit from a privileged sun exposure leading to an ideal ripeness point. Avesso and Chardonnay grape varieties are grown across 6 hectares of steep granitic soil resulting in moderate yields with high quality.

Climate Characteristics of 2013

The 2013 Winter was cooler and with precipitation that exceeded the average of the previous years. The budbreak occurred at the beginning of April with above average temperatures.

The Spring was fresh and with plenty of rain moderating the development of the vines.

At the end of June a strong transition in temperature finally occurred accelerating the growing process.

Vinification

The Chardonnay reached an excellent state of ripeness at the end of the first two weeks of September being harvested in the 26th, preceding the rainy weather that followed.

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

"Battonage" for 2 months.

Light filtering and cold stabilization without the use of any animal based agents makes the wine vegan friendly.

Bottled in March 2014.

Espinhosos 2013

Espinhosos 2013 combines the grape varieties Avesso and Chardonnay, produced in sustainable farming and minimal intervention techniques, revealing a wine with a complex profile, fruity aromas and high minerality.

Tasting Notes

Crystalline aspect and yellow-straw colour.

Tropical ripe fruit aromas and great minerality are its hallmark.

In the palate it is rich and balanced with a long and pleasant finish.

Aimed at the dining table.

This wine will develop well over the next three to five years.

FEATURES

- Producer A&D WINES
- Região Minho
- Grape varieties Avesso e Chardonnay
- Soil type Granitic
- Altitude 400 m
- Vineyards In line
- Vinhas por Ha 3000
- Pruning system Royat
- Harvest period September 2013
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled March 2014
- Ageing No

ANALYTICAL DATA

- Dry extract 24,3 g/dm³
- Alcohol 13,5 % vol.
- Total acidity 5,8 g/dm³
- Volatile acidity 0,20 g/dm³
- PH 3,33
- Free SO2 at bottling 32 mg/dm³
- Residual sugar 1,7 g/dm³



BEST SERVED 10°-12°



FATTY FISH POULTRY



NATURAL CORK



BOURDEAUX BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



SUSTAINABLE AGRICULTURE



MINIMAL INTERVENTION



VEGAN FRIENDLY