

**A&D WINES**

**ESPINHOSOS 2014 [EN]**



[www.aed.pt](http://www.aed.pt)

**Quinta dos Espinhosos Estate**

Quinta dos Espinhosos estate is placed in the Baião region near the Douro river. The vines, at an altitude of 400 meters, get a privileged sun exposure leading to ideal maturation. Avesso and Chardonnay grape varieties are grown across 6.5 hectares of steep granitic soil with compact yields and high quality bunches.

**Climate Characteristics of 2014**

The winter of 2013–2014 was cooler and had precipitation above the average (obtained from previous years).

Spring was fresh with budburst happening at the beginning of April and temperatures around the average.

Summer brought high levels of precipitation, albeit with lower temperatures.

Harvest started in the beginning of October, resulting in more acidic wines with an alcohol level near 13%.

**Vinification**

Separate harvests of the different grape varieties passed by manual selection, destemming and skin contact. Then we applied smooth pneumatic pressing, settling and low temperature fermentation.

"Battonage" provided balance, complexity and a fuller body.

Light filtering and cold stabilization without the use of any animal derivatives make the wine vegan friendly.

**Espinhosos 2014**

Espinhosos 2014 is a single site blend of the grape varieties Avesso and Chardonnay. Grown using sustainable farming practices and later vinified at the cellar with minimal intervention techniques.

A wine with a complex and well-rounded body follows delicate fruit and tropical aromas with a long and engaging finish.

**Tasting Notes**

Crystalline form and straw-yellow hue. Delicate tropical fruit aromas precede a rich palate with an enduring 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 October 2014
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled March 2015
- Ageing No

**ANALYTICAL DATA**

- Dry extract 31,3 g/dm<sup>3</sup>
- Alcohol 13 % vol.
- Total acidity 7,0 g/dm<sup>3</sup>
- Volatile acidity 0,32 g/dm<sup>3</sup>
- PH 3,34
- Free SO2 at bottling 27 mg/dm<sup>3</sup>
- Residual sugar 4,2 g/dm<sup>3</sup>



BEST SERVED 10°-12°



FATTY FISH POULTRY



NATURAL CORK



BOURDEAUX BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



SUSTAINABLE FARMING



MINIMAL INTERVENTION



VEGAN FRIENDLY