



**Quinta dos Espinhosos Estate**

Quinta dos Espinhosos estate is placed in the sub-region of Baião. The vines, placed at an altitude of 450 meters, benefit from privileged sun exposure leading to the harmonious development of the grape varieties. In the 7 hectares of granitic soil the Avesso and Chardonnay grape varieties are grown with low to moderate yields, resulting in high quality grapes.

**Weather Characteristics of 2015**

The 2014 winter and the first quarter of 2015 had rainfall capable of replenishing the water table soil.

The second and third quarters had little precipitation. The temperatures were higher than the annual average for the region.

Budburst appeared as usual followed by flowering. Moisture levels did not favour the development of diseases.

Summer followed the trend of no rain, but maximum temperatures were below the average.

The dry and luminous weather of the second quarter, with acceptable levels of moisture in the soil put ahead the maturation of the varieties for about 3 weeks.

Between the 13th and 16th of September strong rainfall ensued but didn't hurt the quality of the grapes picked subsequently.

The dry and not excessively hot weather that followed allowed for the development of aromatic compounds well evident in the in the winemaking with grapes harvested after these dates.

The harvest took place on the 28th of September, anticipated due to an accentuated

maturation with bunches of exceptional concentration of colour and flavour. 2015 will probably be a memorable year in the region.

**Winemaking Process**

The grapes were received in the cellar in boxes of 24 kg. Manual selection was followed by destemming and maceration. Soft pneumatic pressing.

Must fermented in stainless steel vats at low temperature. Stabilization and light filtering.

No animal derivatives were used in the winemaking process making this wine vegan-friendly.

Special care was taken during winemaking, minimizing any intervention, with the purpose of producing a natural wine that expresses the particularities of the plots of vines, grape varieties and climate.

Bottled in March 2016.

**Espinhosos 2015**

Espinhosos 2015 blends the grape varieties Avesso and Chardonnay produced at the estate. Both varieties are grown using sustainable farming practices with the vineyards in a conversion process to biological production.

**Tasting Notes**

Crystalline form and straw-yellow hue.

Delicate tropical white fruit aromas precede a rich flavour 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 450 m
- Vineyards In line
- Vines per Ha 3000
- Pruning system Royat
- Harvest period September 18th 2015
- Harvest method Manual
- Malolactic Partial
- Fermentation Stainless steel vats
- Bottled From March 2015
- Ageing No

**ANALYTICAL DATA**

- Dry extract 24,2 g/dm<sup>3</sup>
- Alcohol 13 % vol
- Total acidity 6,0 g/dm<sup>3</sup>
- Volatile acidity 0,51 g/dm<sup>3</sup>
- PH 3,4
- Free SO2 at bottling 26mg/dm<sup>3</sup>
- Total SO2 at bottling 58mg/dm<sup>3</sup>



BEST SERVED 10°-12°



FATTY FISH POULTRY



CORK



BOURDEAUX BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



SUSTAINABLE FARMING



MINIMAL INTERVENTION



VEGAN FRIENDLY