

A&D WINES

ESPINHOSOS 2016 [EN]



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Quinta dos Espinhosos Estate

Quinta dos Espinhosos estate is 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 2016

The winter of 2015 and the first quarter of 2016 had occasional, but intense, rain with above-average minimum temperatures. Spring was marked by strong and intense rain in April, which extended until the 2nd fortnight of May, marking the beginning of the vegetative cycle with maximum temperatures below the average of the previous year and causing strong mildew attacks in the region. From a wine-growing point of view, it was a particularly difficult year which required special attention in the fight against this disease.

Summer was characterized by an absence of precipitation, and above-average maximum temperatures, with the exception of three days of heavy rainfall in September.

The harvest in Quinta dos Espinhosos took place on the 26th of September, by varieties, with the bunches achieving perfect maturation and exceptional aromatic concentration.

Winemaking Process

The grapes were received in the cellar in boxes of 24 kg. Manual selection was followed by destemming and pelicular 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 February 2017.

Espinhosos 2016

Espinhosos 2016 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
- Region Minho
- Grape varieties Avesso and Chardonnay
- Soil type Granitic
- Altitude 450 m
- Vineyards in line
- Vines per Ha 3000
- Pruning system Royat
- Harvest period 26th September 2016
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled From February 2017
- Ageing No

ANALYTICAL DATA

- Dry extract 20,9 g/dm³
- Alcohol 13,5% vol.
- Total acidity 5,95 g/dm³
- Volatile acidity 0,35 g/dm³
- PH 3,27
- Free SO₂ at bottling 32 mg/dm³
- Total SO₂ at bottling 94 mg/dm³

