

A&D WINES

QUINTA DOS ESPINHOSOS 2018 [EN]



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## Quinta dos Espinhosos 2018

Located in the sub-region of Baião, Quinta dos Espinhosos has its vines planted at an altitude of 450 meters, where the varieties Avesso and Chardonnay benefit from a privileged solar exposure.

The seven hectares of vineyards, cultivated in an organic way, in granitic soils, prefer quality over quantity, since it's low to moderate yields are compensated by high-quality grapes.

Quinta dos Espinhosos will have for the first time, in its 2018 vintage, the seal of organic certification.

## Winemaking process

Grapes arrive to the winery in 24kgs boxes. They are hand-selected and destemmed, before going thru skin contact process and a gentle pneumatic press.

The must ferments in stainless steel vats at low temperature. Stabilization and tender filtration take place. No animal derivative is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and the terroir.

## Tasting notes

This wine exhibits a fresh aromatic profile, with notes of white pulp fruits, elderberry flower and linden tea. On the palate it blends the acidity of Avesso with the fat, rounder character of Chardonnay, the fruit always very present. It finishes nice and smoothly, showing a very complete and gastronomic profile. It will age well in bottle.

## Climatic characteristics of the 2018 vintage

The winter of 2017 was relatively dry. However, this trend inverted completely during the 2018 Spring, which registered far greater levels of precipitation than the average levels of rainfall for this time. These rains forced us to apply treatments in the vineyards for mildew and oidium. Also, in the beginning of March we had hailstorms in Quinta dos Espinhosos, which prejudiced the yields of some parcels.

Summer, on the other hand, was hot and dry, the average temperatures in August and September being much higher than the annual averages for these months. Despite the intense heat, the vines went thru the season without any issues.

The harvest of Quinta dos Espinhosos 2018 started early, on 11 of October, in consequence of the hot summer.

## 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** October 2018  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2019  
**Ageing** No  
**Organic certified wine**



## ANALYTICAL DATA

**Dry extract** 20,1g/dm<sup>3</sup>  
**Alcohol** 12,5% vol  
**Total acidity** 6,1g/dm<sup>3</sup>  
**Volatile acidity** 0,38 g/dm<sup>3</sup>  
**PH** 3,17  
**Free SO<sub>2</sub> at bottling** 32 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 67 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FATTY FISH  
POULTRY



NATURAL  
CORK



BOURDEAUX  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



ORGANIC  
PRODUCTION



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY