

A&D WINES

ESPINHOSOS 2019 [EN]



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Quinta dos Espinhosos 2019

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 flowers and bay leaves. On the palate it blends the acidity of Avesso with fat, rounder character of Chardonnay, the fruit always present, with saline and mineral notes of granitic influence. Finishing nice and smooth, this is a very complete and gastronomic wine. It will age well in bottle.

Climatic characteristics of the 2019 vintage

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arbalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

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 September 2019
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled February 2020
- Ageing No
- Organic certified wine



ANALYTICAL DATA

- Dry extract 21,6 g/dm³
- Alcohol 12,5% vol.
- Total acidity 7,3 g/dm³
- Volatile acidity 0,42 g/dm³
- PH 3,10
- Free SO₂ at bottling < 9 mg/dm³
- Total SO₂ at bottling 56 mg/dm³

