



**Espinhosos 2022**

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.

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

**Tasting notes**

Aromatic profile with notes of white fruit, melon and aromatic herbs. On the palate it delivers volume, silkiness and a tropical side in a pleasing set with hints of clementine, pepper and ginger.

**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.

**Climatic characteristics of the 2022 vintage**

The winter was unusually dry and hot, with temperatures in November reaching 20°C. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time.

**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 August 2022
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled January 2023
- Ageing No
- Organic certified wine



**ANALYTICAL DATA**

- Dry extract 21,4 g/dm<sup>3</sup>
- Alcohol 12,5% vol.
- Total acidity 6,4 g/dm<sup>3</sup>
- Volatile acidity 0,45 g/dm<sup>3</sup>
- PH 3,18
- Free SO<sub>2</sub> at bottling 23 mg/dm<sup>3</sup>
- Total SO<sub>2</sub> at bottling 65 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