



Casa do Arrabalde

Casa do Arrabalde estate is located in the sub-region of Baião, 80 kilometers from the city of Oporto. Their vineyards are located at an altitude of 470 meters, in granitic soil. They are exposed to an atmosphere that combines the Atlantic Ocean's influence with sharp thermal variations resulting from the proximity of the Marão foothills.

The Casa do Arrabalde 2012 blends the grape varieties Avesso, Alvarinho and Arinto produced at the estate, using sustainable farming practices. It results in a wine that reflects the climate and soil of the region, with great freshness and nice acidity.

Vinification

The winter of 2012, cold and extended, delayed the budbreak over two weeks.

The flowering was followed by some rain and a cool and wet summer delayed the ripening of some grapes varieties, as was the case of Avesso, who waited until mid-october for the harvest.

The vinification was made with manual selection, destemming and skin contact, followed by a very smooth pneumatic pressing.

The must was fermented after settling, at low temperature. Slight cold stabilization and filtering, preceded bottling in March 2013.

Tasting Notes

Citrus color and crystalline aspect.

Good aromatic complexity highlighted by floral aromas.

A balanced wine on the palate revealing a long and harmonious finish.

FEATURES

Producer A&D
Region Minho
Grape varieties Avesso, Alvarinho and Arinto
Soil type Granitic
Altitude 470 m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period October 2012
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled March 2013
Ageing No

ANALYTICAL DATA

Dry extract 25,3 g/dm³
Alcohol 12,6% vol.
Total acidity 6,9 g/dm³
Volatile acidity 0,34 g/dm³
PH 3,19
Free SO₂ at bottling 37 mg/dm³
Residual sugar 6,9 g/dm³



BEST SERVED
10°-12°



FISH
SEAFOOD



CORK
STOPPER



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT
OF PORTUGAL



SUSTAINABLE
FARMING