

**GRAFT**  
WINE COMPANY

# CASA DO ARRABALDE / A&D WINES / 2021 / VINHO VERDE / PORTUGAL

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## PRODUCER

A&D Wines is a wine producing, family-owned company based in Baião, a sub-region in the Southeast Vinho Verde region. Our goal is to produce quality wines that express our land and the grape varieties we work with. Baião, where we are, is a transition area, located next to the border with the Douro region, which allows us to explore an unique terroir, where schist meets granit and where we have terraces and vineyards from 200 to more than 500 meters of altitude, allowing us to have a very diverse portfolio while only working with our own grapes, which are all grown in organic production mode.

**A&D WINES**

## VITICULTURE + VINIFICATION

Located in the sub-region of Baião, the estate of Casa do Arrabalde has its vines at an altitude of 490 meters high. Planted in granitic soil, there we find the varieties Avesso, Alvarinho and Arinto, which benefit from a wide thermic amplitude, due to the proximity to the foothills of Serra do Marão. The five hectares of vineyard, cultivated in organic production mode, have soils with very particular characteristics, which result in low yields, from which results a wine of great freshness and an unusual aromatic component. The winter was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from 22nd June until 10th August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and 20th August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity. The beginning of the harvest started therefore quite early. Grapes arrive to the winery in 24kgs boxes. They are hand-selected and de-stemmed, before going through skin contact process and a gentle pneumatic press. The must ferments in stainless steel vats at low temperature. Stabilisation and tender filtration take place. No malolactic fermentation. No oak influence.

## TASTING NOTE

Casa do Arrabalde combines the regional grape varieties Avesso, Alvarinho and Arinto, produced at the estate of Casa do Arrabalde. The vineyards there are located at an altitude of 450m and don't have full sun exposure. For this reason, the maturation of the grapes takes longes and result in wines very exuberant aromatically, with a very fresh aromatic profile.

## FACTS + STATS

WINEMAKER	ANDRÉ PALMA
VARIETIES	50% AVESSO, 30% ALVARINHO, 20% ARINTO
APPELLATION	VINHO VERDE
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
TOTAL ACIDITY	6.8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	93 MG/L
CASE SIZE	6

