

GRAFT
WINE COMPANY

CASA DO ARRABALDE / A&D WINES / 2017 / 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

Casa do Arrabalde is an estate, 5 hectares of vineyards, and located in the sub-region of Baião. The vineyards sit at an altitude of 490 meters, in granitic soil and are exposed to shifts in temperature due to the proximity of the Marão foothills. The vintage started cooler than most years, but moved into a hot, dry spring; bud break during the first fortnight of March with temperatures reaching 27oC. Summer was characterised by an absence of precipitation, and above-average temperatures. Manual selection, destemming and a period of skin contact was followed by soft pneumatic pressing. The must fermented in stainless steel vats at low temperatures. Stabilization and light filtering; no animal derivatives were used in the winemaking process making this wine vegan friendly. Special care taken during winemaking, minimising any intervention, with the purpose of producing a natural wine that expresses the plots of vines, grape varieties and climate. Bottled in February 2018.

TASTING NOTE

Citric and elegant floral aromas. The wine has a crystalline structure; dry wine with a remarkable balance and long lasting finish. This wine will develop well over the next years.

FACTS + STATS

WINEMAKER	ANDRÉ PALMA
VARIETIES	32% AVESSO, 33% ARINTO, 35% ALVARINHO
APPELLATION	VINHO VERDE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0.22 G/L
TOTAL ACIDITY	6.19 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	72 MG/L

