



CASA DO ARRABALDE

VINHO VERDE

ORIGIN

Baião, Vinho Verde, Portugal

VARIETIES

Avesso, Alvarinho and Arinto (in equal proportion)

VINEYARD

Five hectares of certified organic vines in several parcels around the Casa do Arrabalde estate. The vines are about 20 years old, planted on granitic soils at 490m elevation, and surrounded by walnut and fruit trees.

VINIFICATION METHOD

The grapes were harvested by hand, sorted, destemmed and macerated on the skins for a few hours before pressing with a gentle pneumatic press. The wine was fermented with native yeasts in temperature controlled stainless steel vats, then stabilized and lightly filtered (without animal products). A small amount of SO₂ was added before bottling.



PRODUCER PROFILE

The estate is located in the sub-region of Baião, close to the border with the Douro region. Founded several generations ago, the current 5 hectares of vines were planted in 1992 by proprietor Alexandre Gomes and his wife Dialina. The parcels are nestled among fruit and walnut trees, and the family has farmed the vines with limited treatments and no herbicides since they were planted, converting the entire estate to organics in 2019. The soils of well-drained granite sand (promoting lower yields), the relatively high elevation, and the winds off the foothills of the Serra do Marão lend lift to the wines and help protect against mildew. The estate is planted to the local varieties of Avesso, Alvarinho and Arinto, with Avesso being particularly well-suited to this southern area of Vinho Verde.