ARVAD
VINHO REGIONAL ALGARVE

TOURIGA NACIONAL
RED WINE - 2023

ARVAD means refuge and was the name originally given over 2.500 years ago by the Phoenician people to the Arade River. Stretching along the left bank of this river, the vine takes root in the hillside oriented to the north with a privileged view over Silves.

GRAPE VARIETY	TOURIGA NACIONAL
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH SPUR PRUNING
AVERAGE PRODUCTION	5.900 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 10 DAYS AT 22ºC. PROLONGED MACERATION FOR ONE WEEK FOLLOWED BY AGEING IN USED FRENCH OAK BARRELS FOR 11 MONTHS.
QUANTITY PRODUCED	4.000 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	14% VOL
ACIDITY	5.1G/L
PH	3.59
TOTAL SUGAR	0.8G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	DARK RUBY.
AROMA	THE VIOLET AND BERGAMOT NOTES CHARACTERISTIC OF THE GRAPE VARIETY ARE WRAPPED IN RIPE BLACK FRUIT AND BALSAMIC NUANCES, WITH SUBTLE BARREL NOTES FROM ITS AGEING PROCESS COMPLETING THE TASTING EXPERIENCE.
TASTING NOTES	IT OFFERS A VERY ENGAGING TASTING EXPERIENCE, SMOOTH, YET WITH IMPRESSIVE PERSISTENCE.
PAIRS WITH	IDEAL TO BE SERVED WITH COD DISHES, RED MEAT AND SOFT CHEESES. IT SHOULD BE SERVED AT 16/18ºC OF TEMPERATURE.

