ARVAD
VINHO REGIONAL ALGARVE

NEGRA MOLE SPARKLING
BRUT NATURE - 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	NEGRA MOLE
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH SPUR PRUNING
AVERAGE PRODUCTION	5.600 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES AND WHOLE BUNCH DIRECTLY ON THE PRESS JUST USING THE LOW PRESSURE JUICE. FERMENTATION IN CLAY AMPHORAE WITH 1 YEAR AGEING. SECOND FERMENTATION WAS IN THE BOTTLE WITH FREE YEASTS (CLASSIC METHOD) DURING 7 WEEKS AT 12ºC. DEGORGEMENT IN MARCH 2026.
QUANTITY PRODUCED	2.000 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	11.5% VOL
ACIDITY	5.8G/L
PH	3.4
TOTAL SUGAR	<0.6G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	LIGHT ROSE COLOUR WITH FINE AND PERSISTENT BUBBLE.
AROMA	THE CITRUS NOTES ARE INVOLVED IN SOME PASTRY RESULTING FROM AGEING IN THE BOTTLE WITH FREE YEAST.
TASTING NOTES	THE RED FRUIT AND CITRUS NOTES ARE COMBINED WITH PASTRY AROMAS RESULTING FROM BOTTLE AGEING WITH FREE YEAST.
PAIRS WITH	ARVAD SPARKLING ROSÉ IS VERSATILE AND PAIRS WELL WITH A VARIETY OF FOODS LIKE SEAFOOD, CHEESE AND CHARCUTERIE BOARDS AND DESSERTS.

