

ARVAD

VINHO REGIONAL ALGARVE

WHITE WINE
2022

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	ARINTO, ALVARINHO AND SAUVIGNON BLANC
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	3.800KG/HA
WINEMAKING PROCESS	MANUAL HARVEST, PARTLY FERMENTED IN STAINLESS STEEL, 3% IN FRENCH OAK BARRELS. 5 MONTH'S AGEING WITH FINE LEES BEFORE BOTTLING
QUANTITY PRODUCED	20.266 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	12% VOL
ACIDITY	6.1G/L
PH	3.3
TOTAL SUGAR	<0,6G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	GREENISH YELLOW.
SCENT	WITH AN ELEGANT AND SUBTIL CITRUS FRUIT CHARACTER ALONG WITH A VIBRANT MINERALITY REFLECTS THE STRENGTH OF AN UNIQUE TERROIR.
TASTING NOTES	GREAT FRESHNESS AND MINERALITY, TOGETHER WITH SMOOTH AND VOLUME. LONG AND PERSISTANT PALATE
GOES WITH	PERFECT BLEND WITH STARTERS, SHELLFISH, FISH DISHES, SOME WHITE MEATS, CHEESE AND APPLE PIE.

