

ARVAD

VINHO REGIONAL ALGARVE

WHITE WINE 2024

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.

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| GRAPE VARIETY | ARINTO, ALVARINHO AND SAUVIGNON BLANC |
| SOIL | LIMESTONE CLAY |
| CLIMATE | MEDITERRANEAN WITH ATLANTIC INFLUENCE |
| VINE TRAINING | VSP - VERTICAL SHOOT POSITIONING WITH CANE PRUNING |
| AVERAGE PRODUCTION | 6.200 KG/HA |
| WINEMAKING PROCESS | MANUAL HARVEST, PARTIALLY FERMENTED IN STAINLESS STEEL, 2% IN USED FRENCH OAK BARRELS. 5 MONTH'S AGEING WITH FINE LEES BEFORE BOTTLING. |
| QUANTITY PRODUCED | 41.253 BOTTLES |
| ANALYTICAL CONTROL | |
| ALCOHOL | 12% VOL |
| ACIDITY | 6.1G/L |
| PH | 3.3 |
| TOTAL SUGAR | <0.6G/L |
| ORGANOLEPTIC PROPERTIES | |
| VISUAL APPEARANCE | GREENISH YELLOW. |
| AROMA | WITH AN ELEGANT AND SUBTLE CITRUS CHARACTER, HINTS OF ANISE AND VIBRANT MINERALITY, IT REFLECTS THE STRENGTH OF A UNIQUE TERROIR. |
| TASTING NOTES | GREAT FRESHNESS AND MINERALITY, TOGETHER WITH SMOOTHNESS AND VOLUME. LONG AND PERSISTANT ON THE PALATE. |
| PAIRS WITH | A PERFECT MATCH WITH STARTERS, SHELLFISH, FISH DISHES, SOME WHITE MEATS, CHEESE AND APPLE PIE. |

