

# ARVAD

VINHO REGIONAL ALGARVE

VINHO TINTO · 2019



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.

<b>Grape variety</b>	Touriga Nacional, Alicante Bouschet and Cabernet Sauvignon.
<b>Soil</b>	Limestone clay
<b>Climate</b>	Mediterranean with Atlantic influence
<b>Cultivation method</b>	Driving to the top with spur pruning
<b>Average production</b>	2.500Kg/ha
<b>Winemaking process</b>	Manual harvest for 15 kg boxes, grape selection and fermentation for 10 days at 24°C. Partial aging in French oak barrels for 9 months.
<b>Quantity produced</b>	16.054 bottles

## ANALYTICAL CONTROL

<b>Alcohol</b>	13,5% vol
<b>Acidity</b>	5,7
<b>pH</b>	3,6
<b>Total sugar</b>	0,6

## ORGANOLEPTIC CHARACTERIZATION

<b>Visual appearance</b>	Ruby
<b>Scent</b>	Elegant combination of ripe red fruits and balsamic notes. Subtle notes of spices and vanilla.
<b>Tasting notes</b>	Full but elegant. It shows the sea freshness. It is captivating due to its silky texture while still being vibrant and firm. The sensation of freshness and elegance accompanies a long finish.
<b>Goes with</b>	Particularly pleasant to accompany a meal with a starter, meat dishes or even on its own, at any time. It should be served at 16 / 18°C of temperature.



Oenologist: Bernardo Cabral