



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 and Cabernet Sauvignon.

Soil Limestone clay

Climate Mediterranean with Atlantic Influence

Cultivation method Driving to the top with spur pruning

Average production 5.300Kg/ha

Winemaking processs

Manual harvest and direct press with whole bunch. Fermentation took place in stainless steel vats, followed by stage on fine sediments for 8

months.

Quantity produced 5.320 bottles

ANALYTICAL CONTROL

Alcohol 13% vol

Acidity 6.7

DH 3.2

Total sugar 0,7

ORGANOLEPTIC CHARACTERIZATION

Visual appearance Very light pink.

Scent Notes of fresh red fruits and light floral.

Tasting notes Very fresh, reflecting the good acidity that it has,

in an enveloping and smooth set.

Goes with Starters, salads, seafood or Asian food.

