

ARVAD

VINHO REGIONAL ALGARVE

WHITE WINE · 2020



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	Alvarinho, Arinto and Sauvignon Blanc
Soil	Limestone clay
Climate	Mediterranean with Atlantic Influence.
Cultivation method	Condução ao alto com poda e talão
Average production	4.100Kg/ha
Winemaking process	Manual harvest, partly fermented in stainless steel and 6% in used French oak barrels.
Quantity produced	10.133 bottles

ANALYTICAL CONTROL

Alcohol	13% vol
Acidity	6,2
pH	3,4
Total sugar	0,8

ORGANOLEPTIC CHARACTERIZATION

Visual appearance	Greenish yellow.
Scent	It has a lot of freshness, aromatically the fruit notes are involved in a discreet presence of barrel where it partially fermented.
Tasting notes	In the mouth it is smooth, enveloping with a refreshing acidity. It ends long.
Goes with	Starters, tapas, fish dishes, some white meats, cheese and apple pie.



Oenologist: Bernardo Cabral