ARVAD

VINHO REGIONAL ALGARVE

NEGRA MOLE

RED 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	NEGRA MOLE
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	4.500KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 9 DAYS AT 22ºC FOLLOWED BY MACERATION FOR 3 WEEKS. AGEING IN 750 LITRE TERRACOTTA AMPHORAE FOR 8 MONTHS.
QUANTITY PRODUCED	6.018 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	12% VOL
ACIDITY	5.4G/L
PH	3,6
TOTAL SUGAR	0,2G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	LIGHT RUBY COLOR.
SCENT	IT HAS A FRESH STRAWBERRY, CHERRY AND RASBERRY AROMA, TOGETHER WITH CHARMING NOTES OF CLAY AND SOME AROMATIC HERBS, BRINGING AN UNIQUE CHARACTER TO THIS WINE
TASTING NOTES	İT SHOWS ALL THE ELEGANCE OF THE NEGRA MOLE GRAPE VARIETY, VIBRANT, VERY SMOOTH AND MEDIUM LONG FINISH.
GOES WITH	IDEAL WITH APERITIF OR SERVED WITH SALADS, PIZZA, GRILLED SARDINES OR BRAISED TUNA. IT SHOULD BE SERVED AT 12ºC.

