

ARVAD

VINHO REGIONAL ALGARVE

RESERVA RED WINE · 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.

GRAPE VARIETY	CABERNET SAUVIGNON (70%), ALICANTE BOUSCHET (20%) AND TOURIGA NACIONAL (10%)
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	5.800KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 10 DAYS AT 24°C. PARTIAL AGING IN FRENCH OAK BARRELS FOR 10 MONTHS.
QUANTITY PRODUCED	3.458 0,75L BOTTLES 396 1,5L BOTTLES

ANALYTICAL CONTROL

ALCOHOL	14% VOL
ACIDITY	5,9G/L
PH	3,5
TOTAL SUGAR	0,2G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	RUBY.
SCENT	HIGHLIGHTS A VERY COMPLETE TASTING, WHERE FRUITS LIKE CASSIS AND RIPE RASPBERRY, AS WELL AS TOBACCO AND SPICES, HARMONIOUSLY COEXIST.
TASTING NOTES	IT HAS A VIBRANT, ENVELOPING AND FULL TASTING, WITH HIGH QUALITY TANNINS PRESENT, GUARANTEEING THE LONGEVITY OF THIS WINE. THE FINISH IS DEEP AND VERY PERSISTENT.
GOES WITH	PARTICULARLY PLEASANT TO BE SERVED WITH GRILLED OR COOKED RED MEAT DISHES, GAME AND MATURED CHEESES. IT SHOULD BE SERVED AT 16/18°C OF TEMPERATURE.

