

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, ALICANTE BOUSCHET AND TOURIGA NACIONAL
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	7.400 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOLLOWED BY GRAPE'S SORTING AND FERMENTATION FOR 8 DAYS AT 24°C. LONG MACERATION OF 3 WEEKS. AGING IN FRENCH OAK BARRELS FOR 12 MONTHS.
QUANTITY PRODUCED	2.049 0,75L BOTTLES 248 1,5L BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	14% VOL
ACIDITY	5 G/L
PH	3,5
TOTAL SUGAR	1,2 G/L
ORGANOLEPTIC CHARACTERIZATION	
VISUAL APPEARANCE	RUBY.
SCENT	ELEGANT AND COMPLEX, THE FRUITY FLAVOURS (CASSIS AND RIPE RASPBERRY) ARE VERY WELL BALANCED WITH TOASTY AND VANILLA CHARACTER FROM THE EXCELENT BARRELS WHERE IT SPENT 12 MONTHS.
TASTING NOTES	IT HAS A VELVET, ENVELOPING AND FULL TASTING, WITH VERY GOOD AND SMOOTH TANNINS, GUARANTEEING THE LONGEVITY AS A GREAT WINE THAT IT IS. 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.

