

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
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH SPUR PRUNING
AVERAGE PRODUCTION	6.200 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOLLOWED BY GRAPE SORTING AND FERMENTATION FOR 10 DAYS AT 24°C. LONG MACERATION OF 2 WEEKS. AGEING IN FRENCH OAK BARRELS FOR 13 MONTHS.
QUANTITY PRODUCED	3.500 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	13.5% VOL
ACIDITY	5.2G/L
PH	3.6
TOTAL SUGAR	1.1G/L
ORGANOLEPTIC PROPERTIES	
VISUAL APPEARANCE	DARK RUBY.
AROMA	COMPLEX AND LAYERED, REVEALING BLACK AND RED FRUIT NOTES (PLUM, RIPE STRAWBERRY, AND CASSIS) INTERWOVEN WITH ELEGANT SPICY NUANCES. THE 13 MONTHS SPENT IN EXCEPTIONAL BARRELS ADD A WELL-INTEGRATED TOASTY CHARACTER THAT ENHANCES THE WINE'S OVERALL BALANCE.
TASTING NOTES	IT HAS A FULL-BODIED TASTING, WITH SMOOTH AND WELL-STRUCTURED TANNINS, ENSURING THE LONGEVITY OF THIS GREAT WINE.
PAIRS WITH	PARTICULARLY PLEASANT WHEN SERVED WITH GRILLED OR COOKED RED MEATS, GAME, AND MATURED CHEESES.

