

ARVAD

VINHO REGIONAL ALGARVE

WHITE WINE

2023

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	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	5.600 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST, PARTLY FERMENTED IN STAINLESS STEEL, 2% IN USED FRENCH OAK BARRELS. 5 MONTH'S AGEING WITH FINE LEES BEFORE BOTTLING.
QUANTITY PRODUCED	41.253 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	12,5% VOL
ACIDITY	5,8 G/L
PH	3,3
TOTAL SUGAR	<0,6 G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	GREENISH YELLOW.
SCENT	WITH AN ELEGANT AND SUBTIL CITRUS FRUIT CHARACTER ALONG WITH A VIBRANT MINERALITY, REFLECTS THE STRENGTH OF A UNIQUE TERROIR.
TASTING NOTES	GREAT FRESHNESS AND MINERALITY, TOGETHER WITH SMOOTH AND VOLUME. LONG AND PERSISTANT PALATE.
GOES WITH	PERFECT BLEND WITH STARTERS, SHELLFISH, FISH DISHES, SOME WHITE MEATS, CHEESE AND APPLE PIE.

