

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	ARINTO
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	7.400KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES AND WHOLE BUNCH DIRECTLY ON THE PRESS JUST USING THE LOW PRESSURE JUICE. FERMENTATION IN CLAY AMPHORAE WITH 1 YEAR AGEING. SECOND FERMENTATION WAS IN THE BOTTLE WITH FREE YEASTS (CLASSIC METHOD) DURING 7 WEEKS AT 12°C. DEGORGEMENT IN MAY 2024
QUANTITY PRODUCED	1.200 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	12.5% VOL
ACIDITY	8.3G/L
PH	2.9
TOTAL SUGAR	1.2G/L
PRESSURE	5.9 BAR

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	GREENISH COLOUR WITH FINE AND PERSISTENT BUBBLE.
SCENT	THE CITRUS NOTES ARE INVOLVED IN SOME PASTRY RESULTING FROM AGING IN THE BOTTLE WITH FREE YEAST.
TASTING NOTES	THE BUBBLE IS VERY ELEGANT, BALANCING AND INVOLVING THE VERY REFRESHING NATURAL ACIDITY THAT THE WINE HAS. LONG AND PERSISTENT FINISH
GOES WITH	IDEAL AS AN APERITIF OR SEAFOOD, GRILLED FISH. IT SHOULD BE SERVED AT 7-10°C.

