

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	NEGRA MOLE
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	5.500KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 32 DAYS AT 16°C FOLLOWED BY MACERATION FOR 1 MONTH. AGEING IN 750 LITRE TERRACOTTA AMPHORAE FOR 7 MONTHS.
QUANTITY PRODUCED	926 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	11,5% VOL
ACIDITY	5.4G/L
PH	3,4
TOTAL SUGAR	>0,6G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	GREENISH YELLOW. LIGHTLY CLOUDY
SCENT	WHITE STONE FRUIT AROMA, GUN POWDER AND SOME PASTRY
TASTING NOTES	IT HAS VOLUME, WITH A TEXTURE REMINISCENT OF THE AMPHOARAE WHERE IT FERMENTED AND AGED. DEEP AND SALINE
GOES WITH	PAIRS WELL WITH MUSSELS AND LIMPETS, COOKED FISH DISHES, ITALIAN PASTAS OR AGED CHEESES

