

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
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH SPUR PRUNING
AVERAGE PRODUCTION	6.500 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES AND WHOLE BUNCH DIRECTLY ON THE PRESS. FERMENTATION DURING 27 DAYS AT 16°C IN CLAY AMPHORAE. AGEING WITH FINE LEES ON THE SAME 750 LITRE AMPHORAE FOR 9 MONTHS. THIS WINE WAS NOT FILTERED OR STABILIZED
QUANTITY PRODUCED	2.426 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	12% VOL
ACIDITY	5G/L
PH	3.3
TOTAL SUGAR	<0.6G/L
ORGANOLEPTIC PROPERTIES	
VISUAL APPEARANCE	GREENISH YELLOW. LIGHTLY CLOUDY.
AROMA	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.
PAIRS WITH	PAIRS WELL WITH MUSSELS AND LIMPETS, COOKED FISH DISHES, ITALIAN PASTAS OR CURED CHEESES.

