

ARVAD

VINHO REGIONAL ALGARVE

NEGRA MOLE ROSÉ 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	NEGRA MOLE
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	5.500 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES AND WHOLE BUNCH DIRECTLY ON THE PRESS. FERMENTATION DURING 28 DAYS AT 16°C IN CLAY AMPHORAE. AGEING WITH FINE LEES ON THE SAME 750 LITRE AMPHORAE FOR 8 MONTHS.
QUANTITY PRODUCED	5.000 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	12% VOL
ACIDITY	5,3 G/L
PH	3,35
TOTAL SUGAR	1,1 G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	LIGHT ROSE.
SCENT	IT HAS A DISCREET AND ELEGANT AROMA, SHOWING DIFFERENT LAYERS ALL OVER THE TASTING. THE FIRST APPROACH IS PREDOMINANT CHERRY AND WILD BERRIES, FOLLOWED BY THIS UNIQUE AND CHARMING NOTES OF CLAY, BRINGING AN UNIQUE CHARACTER TO THIS WINE.
TASTING NOTES	IT HAS A SINGULAR ELEGANCE, BUT STILL THIS IS A VIBRANT YET SMOOTH WINE. IT HAS A MEDIUM LONG FINISH.
GOES WITH	IDEAL AS AN APERITIF OR SERVED WITH SALADS, ASIAN FOOD OR GRILLED FISH. IT SHOULD BE SERVED AT 8 TO 10°C.

