

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 23 DAYS AT 16°C IN CLAY AMPHORAE. AGEING WITH FINE LEES ON THE SAME 750 LITRE AMPHORAE FOR 9 MONTHS.
QUANTITY PRODUCED	7.000 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	11.5% VOL
ACIDITY	4.8G/L
PH	3.5
TOTAL SUGAR	<0.6G/L
ORGANOLEPTIC PROPERTIES	
VISUAL APPEARANCE	LIGHT ROSE.
AROMA	IT HAS A DISCREET AND ELEGANT AROMA, SHOWING DIFFERENT LAYERS THROUGHOUT THE TASTING. THE FIRST IMPRESSION IS DOMINATED BY GUNPOWDER AND WILD BERRIES, FOLLOWED BY UNIQUE AND CHARMING NOTES OF CLAY, WHICH BRING A DISTINCTIVE 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.
PAIRS WITH	IDEAL AS AN APERITIF OR SERVED WITH SALADS, ASIAN FOOD OR GRILLED FISH AND TRUFFLES. IT SHOULD BE SERVED AT 8-10°C.

