

ARVAD

VINHO REGIONAL ALGARVE

NEGRA MOLE RED 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	4.500KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 9 DAYS AT 22°C FOLLOWED BY MACERATION FOR 3 WEEKS. AGEING IN 750 LITRES TERRACOTTA AMPHORAE FOR 8 MONTHS.
QUANTITY PRODUCED	17.466 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	12,5% VOL
ACIDITY	5,4 G/L
PH	3,6
TOTAL SUGAR	0,2 G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	VERY OPEN RUBY COLOUR.
SCENT	IT IHAS A FRESH STRAWBERRY, CHERRY AND RASPBERRY AROMA, TOGETHER WITH CHARMING NOTES OF CLAY AND SOME AROMATIC HERBS, BRINGING AN UNIQUE CHARACTER TO THIS WINE.
TASTING NOTES	IT SHOWS ALL THE ELEGANCE OF THE NEGRA MOLE GRAPE VARIETY, VIBRANT, VERY SMOOTH AND MEDIUM LONG.
GOES WITH	IDEAL TO ACCOMPANY WITH APERITIF OR TO BE SERVED WITH SALADS, PIZZA, GRILLED SARDINES OR BRAISED TUNA. IT SHOULD BE SERVED AT 12°C.

