

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	TOURIGA NACIONAL AND CABERNET SAUVIGNON
	SOIL	LIMESTONE CLAY
	CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
	CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
	AVERAGE PRODUCTION	8.500KG/HA
	WINEMAKING PROCESS	MANUAL HARVEST AND DIRECT PRESS WITH WHOLE BUNCH. FERMENTATION TOOK PLACE IN STAINLESS STEEL VATS, FOLLOWED BY STAGE ON FINE SEDIMENTS FOR 5 MONTHS.
	QUANTITY PRODUCED	20.660 BOTTLES
	ANALYTICAL CONTROL	
	ALCOHOL	12,5% VOL
	ACIDITY	6,1G/L dRVid
	РН	3,3
	TOTAL SUGAR	<0,6G/L
ORGANOLEPTIC CHARACTERIZATION		
	VISUAL APPEARANCE	LIGHT PINK.
	SCENT	NOTES OF FRESH RED FRUITS, STRAWBERRIES, RASPBERRIES, AND A LIGHT FLORAL.
	TASTING NOTES	VERY FRESH, REFLECTING A GOOD ACIDITY, IN AN ENVELOPING AND SMOOTH SET.
	GOES WITH	STARTERS, SALADS, SEAFOOD OR ASIAN FOOD.

