

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, ALICANTE BOUSCHET AND CABERNET SAUVIGNON
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	7.800KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 10 DAYS AT 24°C. PARTIAL AGING IN FRENCH OAK BARRELS FOR 14 MONTHS.
QUANTITY PRODUCED	20.200 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	14% VOL
ACIDITY	5.8G/L
PH	3,48
TOTAL SUGAR	0.8G/L

ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	DARK RUBY.
SCENT	ELEGANT COMBINATION OF RIPE RED FRUITS, BLACK PLUMS AND BALSAMIC NOTES. SUBTLE NOTES OF SPICES AND VANILLA.
TASTING NOTES	FULL BUT ELEGANT. THE SEA FRESHNESS ACCOMPANY A LONG FINISH. IT IS CAPTIVATING DUE TO ITS SILKY TEXTURE, WITH A QUITE PERSISTENT FINISH.
GOES WITH	PARTICULARLY PLEASANT TO ACCOMPANY A MEAL WITH A STARTER, MEAT DISHES OR EVEN ON ITS OWN, AT ANY TIME. IT SHOULD BE SERVED AT 16/18°C OF TEMPERATURE.

