

# ARVAD

VINHO REGIONAL ALGARVE

# TOURIGA NACIONAL 2020

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
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	6.900 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 10 DAYS AT 24°C. PROLONGED MACERATION FOR 2 WEEKS FOLLOWED BY AGEING IN USED FRENCH OAK BARRELS FOR 12 MONTHS.
QUANTITY PRODUCED	2.667 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	14% VOL
ACIDITY	5,6G/L
PH	3,4
TOTAL SUGAR	0,7 G/L

## ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE RUBY.

SCENT THE VIOLET AND BERGAMOT NOTES CHARACTERISTIC OF THE GRAPE VARIETY ARE SURROUNDED BY RIPE BLACK FRUIT, WITH THE NOTES OF THE BARRELS IN WHICH IT WAS DISCREETLY AGED, COMPLETING THE TASTING.

TASTING NOTES IT HAS A VERY INVOLVING TASTING, SMOOTH BUT WITH GREAT PERSISTENCE.

GOES WITH IDEAL TO BE SERVED WITH SOME COD DISHES, RED MEAT AND SOFT CHEESES. IT SHOULD BE SERVED AT 16/18°C OF TEMPERATURE.

