ARVAD

VINHO REGIONAL ALGARVE

SPARKLING WINE
BRUT NATURE - 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	ARINTO
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH CANE PRUNING
AVERAGE PRODUCTION	5.600 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES AND WHOLE BUNCH DIRECTLY ON THE PRESS JUST USING THE LOW PRESSURE JUICE. FERMENTATION IN CLAY AMPHORAE WITH 1 YEAR AGEING. SECOND FERMENTATION WAS IN THE BOTTLE WITH FREE YEASTS (CLASSIC METHOD) DURING 7 WEEKS AT 12ºC. DEGORGEMENT IN JULY 2025.
QUANTITY PRODUCED	1.800 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	11.5% VOL
ACIDITY	5.9G/L
PH	3.4
TOTAL SUGAR	1G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	GREENISH COLOUR WITH FINE AND PERSISTENT BUBBLE.
AROMA	THE CITRUS NOTES ARE INVOLVED IN SOME PASTRY RESULTING FROM AGEING IN THE BOTTLE WITH FREE YEAST.
TASTING NOTES	THE BUBBLE IS VERY ELEGANT, BALANCING AND INVOLVING THE VERY REFRESHING NATURAL ACIDITY THAT THE WINE HAS. LONG AND PERSISTENT FINISH.
PAIRS WITH	PAIRS BEAUTIFULLY WITH OYSTERS AND CLAMS 'À BULHÃO PATO', AS WELL AS DELICATE FISH DISHES, CEVICHE, AND SUSHI, ENHANCING THE FRESHNESS AND UMAMI OF THE CUISINE.

