ARVAD

VINHO REGIONAL ALGARVE

WHITE WINE 2025

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, ALVARINHO, SAUVIGNON BLANC AND CRATO BRANCO
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH CANE PRUNING
AVERAGE PRODUCTION	6.800 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST, FERMENTED IN STAINLESS STEEL. 5 MONTH'S AGEING WITH FINE LEES BEFORE BOTTLING.
QUANTITY PRODUCED	50.000 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	12.5% VOL
ACIDITY	6.1G/L
PH	3.3
TOTAL SUGAR	<0.6G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	GREENISH YELLOW.
AROMA	WITH AN ELEGANT AND SUBTIL CITRUS FRUIT CHARACTER, GRAPEFUIT ÁND TANGERINE'S SKIN WITH A VIBRANT MINERALITY, REFLECTS THE STRENGTH OF AN UNIQUE TERROIR.
TASTING NOTES	GREAT FRESHNESS AND MINERALITY, TOGETHER WITH SMOOTH AND VOLUME. LONG AND PERSISTANT PALATE.
PAIRS WITH	A PERFECT MATCH WITH STARTERS, SHELLFISH, FISH DISHES, SOME WHITE MEATS, CHEESE AND APPLE PIE.

