ARVAD

VINHO REGIONAL ALGARVE

RESERVE
WHITE WINE - 2024

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 AND SERCIAL
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH SPUR PRUNING
AVERAGE PRODUCTION	4.100 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST, FERMENTED IN USED FRENCH OAK BARRELS. 8 MONTHS AGEING WITH FINE LEES BEFORE BOTTLING.
QUANTITY PRODUCED	1.800 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	12.5% VOL
ACIDITY	7.5G/L
PH	3.28
TOTAL SUGAR	2G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	GREENISH YELLOW.
AROMA	COMPLEX ELEGANCE IN WHICH NOTES OF GUNPOWDER, RIPE STONE FRUITS AND A LIGHT TOAST NOTES COEXIST WITH A CAPTIVATING MINERALITY. THE PALATE IS FRESH AND AT THE SAME TIME VIBRANT AND FULL. LONG PERSISTENCE.
TASTING NOTES	THE PALATE IS FRESH, VIBRANT AND FULL. LONG PERSISTENCE.
PAIRS WITH	A PERFECT MATCH WITH STARTERS, SHELLFISH, FISH DISHES, SOME WHITE MEATS, CHEESE AND APPLE PIE.

