ARVAD

VINHO REGIONAL ALGARVE

SAUVIGNON BLANC

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	SAUVIGNON BLANC
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH CANE PRUNING
AVERAGE PRODUCTION	7.200 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST, FERMENTED IN STAINLESS STEEL FOLLOWED BY 6 MONTHS AGEING WITH FINE LEES BEFORE BOTTLING.
QUANTITY PRODUCED	7.100 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	12% VOL
ACIDITY	6.24G/L
PH	3.1
TOTAL SUGAR	1.5G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	GREENISH YELLOW.
AROMA	CAPTIVATING AROMA OF TROPICAL FRUITS, LYCHEES AND WHITE ASPARAGUS.
TASTING NOTES	GREAT FRESHNESS AND MINERALITY, TOGETHER WITH SMOOTHNESS AND VOLUME. LONG AND PERSISTANT PALATE.
PAIRS WITH	AN EXCELLENT PAIRING FOR STARTERS, SEAFOOD, FISH DISHES, AND SALADS. OR SIMPLY ENJOYED ON ITS OWN.

