ARVAD
VINHO REGIONAL ALGARVE

NEGRA MOLE
ROSÉ 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	NEGRA MOLE
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
VINE TRAINING	VSP - VERTICAL SHOOT POSITIONING WITH SPUR PRUNING
AVERAGE PRODUCTION	5.100 KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES AND WHOLE BUNCH DIRECTLY ON THE PRESS. FERMENTATION DURING 18 DAYS AT 16ºC IN CLAY AMPHORAE. AGEING WITH FINE LEES ON THE SAME 750 LITRE AMPHORAE FOR 7 MONTHS.
QUANTITY PRODUCED	6.066 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	12% VOL
ACIDITY	5G/L
PH	3.58
TOTAL SUGAR	1.5G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	LIGHT ROSE.
AROMA	IT HAS A DISCREET AND ELEGANT AROMA, SHOWING DIFFERENT LAYERS THROUGHOUT THE TASTING. THE FIRST IMPRESSION IS DOMINATED BY GUNPOWDER AND WILD BERRIES, FOLLOWED BY UNIQUE AND CHARMING NOTES OF CLAY, WHICH BRING A DISTINCTIVE CHARACTER TO THIS WINE.
TASTING NOTES	IT HAS A SINGULAR ELEGANCE, BUT STILL THIS IS A VIBRANT YET SMOOTH WINE. IT HAS A MEDIUM LONG FINISH.
PAIRS WITH	IDEAL AS AN APERITIF OR SERVED WITH SALADS, ASIAN FOOD OR GRILLED FISH AND TRUFFLES. IT SHOULD BE SERVED AT 8-10ºC.

