ARVAD
VINHO REGIONAL ALGARVE

NEGRA MOLE
RED 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, GRAPE SELECTION AND FERMENTATION FOR 10 DAYS AT 22ºC FOLLOWED BY MACERATION FOR 3 WEEKS. AGEING IN 750 LITRES TERRACOTTA AMPHORAE FOR 8 MONTHS.
QUANTITY PRODUCED	24.640 BOTTLES

ANALYTICAL CONTROL

ALCOHOL	13% VOL
ACIDITY	5.6G/L
PH	3.6
TOTAL SUGAR	<1.5G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARENCE	VERY LIGHT RUBY.
AROMA	IT HAS A FRESH STRAWBERRY, CHERRY AND RASBERRY AROMA, TOGETHER WITH CHARMING NOTES OF CLAY AND SOME AROMATIC HERBS, BRINGING AN UNIQUE CHARACTER TO THIS WINE.
TASTING NOTES	IT SHOWS ALL THE ELEGANCE OF THE NEGRA MOLE GRAPE VARIETY, VIBRANT, VERY SMOOTH AND MEDIUM LONG.
PAIRS WITH	IDEAL TO ACCOMPANY WITH APERITIF OR SERVED WITH SALADS, PIZZA, GRILLED SARDINES OR BRAISED TUNA. IT SHOULD BE SERVED AT 12ºC.

