

ARVAD

VINHO REGIONAL ALGARVE

RED WINE
2022

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

TOURIGA NACIONAL, ALICANTE BOUSCHET AND CABERNET SAUVIGNON

SOIL

LIMESTONE CLAY

CLIMATE

MEDITERRANEAN WITH ATLANTIC INFLUENCE

VINE TRAINING

VSP - VERTICAL SHOOT POSITIONING WITH SPUR PRUNING

AVERAGE PRODUCTION

5.900 KG/HA

WINEMAKING PROCESS

MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 10 DAYS AT 24°C. PARTIAL AGEING IN FRENCH OAK BARRELS FOR 14 MONTHS.

QUANTITY PRODUCED

21.300 BOTTLES

ANALYTICAL CONTROL

ALCOHOL 13.5% VOL

ACIDITY 5.5G/L

PH 3.66

TOTAL SUGAR 1G/L

ORGANOLEPTIC PROPERTIES

VISUAL APPEARANCE CLOSED RUBY.

AROMA ELEGANT COMBINATION OF RIPE RED FRUITS, BLACK PLUMS AND BALSAMIC NOTES. SUBTLE NOTES OF SPICES AND VANILLA.

TASTING NOTES

FULL BUT ELEGANT. THE SEA FRESHNESS ACCOMPANY A LONG FINISH. IT IS CAPTIVATING DUE TO ITS SILKY TEXTURE, WITH A QUITE PERSISTENT FINISH.

PAIRS WITH

PARTICULARLY PLEASANT TO ENJOY WITH A MEAL, WHETHER WITH A STARTER, MEAT DISHES OR EVEN ON ITS OWN, AT ANY TIME. IT SHOULD BE SERVED AT 16/18°C OF TEMPERATURE.

