

ARCA NOVA



QUINTADASARCAS



Denomination: *Regional Minho*

Type: Dry White

Year: 2018

Grape Variety: *Alvarinho 100%*

Alcohol Content (%vol): 13,5

Residual Sugar (g/dm³): ≤1,5

Total Acidity (g/dm³): 6

Winemakers: *Fernando Machado and Henrique Lopes*

Handpicked grapes, from vines with low yields.

Skin maceration, flotation clearing, and temperature controlled fermentation.

After alcoholic fermentation, bâtonnage during 1 month once a week.

On the market, after a minimum of 2 month aging in bottle.

Visual: Clear with light hay reflexes.

Aroma: Abundant yet elegant floral scents paired with pleasant and fresh fragrances of lemon and orange tree blossoming. Finishes with tropical aromas.

Flavour: Very rich structure with a full body and soft feel. Good finish.

Bottle: *Renana Elite 750ml*

EAN: 5603238121834

Case: *6 bottles*

Measures: 255mmX168mmX378mm

EAN: 15603238121831

Pallet: *Europalette 80 cases*

Measures: 120cmX80cmX166cm

Weight: 1,53 kg

Weight: 9,47 kg

Weight: 740 kg

Perfect as an aperitif during summer season, this wine also pairs perfectly with fish, poultry, salads, Asian and Mediterranean food. Also a good match for "tapas".

It should be served between 10C to 14C.

Quinta das Arcas
4440-392 Sobrado - Valongo
Tel. +351 224 157 810 - 224 157 811
info@quintadasarcas.com
www.quintadasarcas.com

