



QUINTADASARCAS

ARCA NOVA



Denomination: *Vinho Verde DOC*

Type: *Dry White*

Year: *2018*

Grape Variety: *Loureiro 50%, Arinto 40%, Trajadura 10%*

Alcohol Content (%vol): *10,5*

Residual Sugar (g/dm³): *6*

Total Acidity (g/dm³): *6*

Winemakers: *Fernando Machado and Henrique Lopes*

*Grapes harvested and vinified rapidly without oxidation..
Grapes de-stemmed to obtain the most expressive varietal aromas and less astringent wines.
Low temperatures fermentation in stainless steel vats.*

*Visual: Bright and clear with a light lemony colour.
Aroma: Fruity and fresh. Clean and pleasant aromas add a rich and interesting bouquet. Green apples is the most evidence.
Flavour: It presents itself with a soft minerality, very well balanced and medium structure.*

Bottle: *Reno Alto 750ml EAN: 5603238123807*

Weight: *1,25 kg*

Case: *6 garrafas EAN: 15603238123866*

Weight: *7,64 kg*

Measures: *230mmX160mmX355mm*

Pallet: *Europalette 100 cases*

Weight: *785 kg*

Measures: *120cmX80cmX160cm*

Bottle: *Reno 375ml EAN: 5603238121803*

Weight: *0,65 kg*

Case: *12 bottles EAN: 25603238121814*

Weight: *8 kg*

Measures: *270mmX205mmX270mm*

Pallet: *Europalette 84 cases*

Weight: *693 kg*

Measures: *120cmX80cmX176cm*

*Enjoy Arca Nova on a Picnic or at an outdoors cocktail party.
Ideal to pair with fish meals, salads and poultry.
It is amazing with Asian dishes and seafood.
It should be served between 8°C to 10°C.
Better if consumed until 2 years after bottling date.*

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