

# ARCA NOVA



QUINTADASARCAS



Denomination: *Vinho Verde DOC*

Type: White (Loureiro)

Year: 2018

Grape Variety: *Loureiro 100%*

Alcohol Content (%vol): 11,5

Residual Sugar (g/dm<sup>3</sup>): 8

Total Acidity (g/dm<sup>3</sup>): 6

Winemakers: *Fernando Machado and Henrique Lopes*

*Flotation and temperatura controlled to keep the varietal aromas. Fermentation at low temperatures and batonnage at the end of the alcoholic fermentation. Without malolatic fermentation.*

*Visual: Cristal clear with light lemony colour.  
Aroma: Intense and fruity, tropical aromas of banana and mango. Distinct floral aromas blended in harmony with the abundant fruit.  
Flavour: Very nice structure with a crispy acidity. The light fizz enhances the wine freshness. Good finish.*

Bottle: *Bordalesa Elite 750ml*

Weight: 1,25 kg

EAN: 5603238121759

Case: 6 bottles

Measures: 220mmX150mmX330mm

Weight: 7,65 kg

EAN: 15603238123715

Pallet: *Europalette 100 cases*

Measures: 120cmX80cmX150cm

Weight: 786 kg

*Excellent pairing with fish, seafood, poultry and salads. This wine is also perfect for a summer day outdoors aperitif. Very refreshing. It should be served between 8°C to 10°C. Better if consumed until 2 years after bottling date.*

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