



QUINTADASARCAS

ARCA NOVA



Denomination: *Vinho Verde DOC*

Type: Dry White

Year: 2023

Grape Variety: *Alvarinho 60%, Arinto 40%*

Alcohol Content (%vol): 12

Residual Sugar (g/dm³): ≤1,6

Total Acidity (g/dm³): 5

Winemakers: *Fernando Machado and Henrique Lopes*

Immediately destemmed and then crushed to capture fresh aromas. Low temperatures fermentation in stainless steel vats. Batonnage every 2 weeks during 6 months.

Visual: Cristal clear with light hay reflexes.
Aroma: *Abundant yet elegant tropical aromas like apricot and stone fruit paired with pleasant and fresh fragrances of lemon and orange tree blossoming.*
Flavour: *Very nice medium structure with a crispy and fresh acidity. The light fizz enhances the wine's freshness. Good dry finish.*

Bottle: *Rhine Amber 750ml*

Weight: 1, kg

EAN: 5603238121827

Case: 6 bottles

Weight: kg

Measures: 251mmX164mmX380mm

EAN: 15603238121824

Pallet: *Europalette 100 cases*

Measures: 120cmX80cmX151cm

Weight: 761 kg

Perfect as an aperitif during summer season, this wine also pairs perfectly with fish, poultry, salads, Asian and Mediterranean food. It should be served between 10 a 12°C.

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

