



QUINTA DAS ARCAS

# ARCA NOVA



Denomination: *Vinho Verde DOC*

Type: Dry Red

Year: 2023

Grape Variety: *Vinhão 100%*

Alcohol Content (%vol): 10,5

Residual Sugar (g/dm<sup>3</sup>): 2,5

Total Acidity (g/dm<sup>3</sup>): 6,5

Winemakers: *Fernando Machado and Henrique Lopes*

*Hand picked grapes from selected parcels.*

*Total destemming and carbonic maceration at 2 bar, to achieve the malic acid degradation and color enhancement.*

*Malolatic fermentation.*

*Visual: High concentration dark ruby.*

*Aroma: Very fresh and fruity aromas, reminding plums and well ripe wild berries.*

*Flavour: Strong, dense and concentrated structure. The tannins are there, but soft and well integrated in the complete set.*

Bottle: *Bordalesa Prestige cor canela 0,75L*

Weight: 1,21 kg

EAN: 5603238123760

Case: 6 bottles

Measures: 225mmX148mmX325mm

Weight: 7,36 kg

EAN: 15603238123767

Pallet: *Europalette 100 cases*

Measures: 120cmX80cmX175cm

Weight: 757 kg

Bottle: *Bordalesa 0,375L*

Weight: 0,6 kg

EAN: 5603238121766

Case: 12 bottles

Weight: 8,16 kg

Measures: 20mmx205mmx270mm

*Attending to the red Vinho Verde unique characteristics, this is a fully gastronomic wine. This means that wine should be served exclusively during a meal. This wine makes an interesting pairing with strong flavored foods and heavy (fat) dishes from traditional cuisine. (e.g. Roast Pork, traditional Portuguese cuisine).*

*It should be served between 14°C to 16°C.*

*Due to its high colour concentration it is normal to find sediments in the bottom of the bottle.*

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