



CONDE VILLAR

QUINTADASARCAS



Denomination: *Vinho Verde DOC*

Type: Dry Red

Year: 2021

Grape Variety: *Vinhão*

Alcohol Content (%vol): 11

Residual Sugar (g/dm³): 2,5

Total Acidity (g/dm³): 6,5

Winemakers: *Fernando Machado and Henrique Lopes*

Hand picked grapes from selected parcels.

Total destemming and carbonic maceration at 2bar, 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 0,75 L*

Weight: 1,21 kg

EAN: 5603238133769

Case: 6 bottles

Weight: 7,40 kg

Measures: 225mmX150mmX325mm

EAN: 1563238633778

Pallet: *Europalette 100 cases*

Weight: 757 kg

Measures: 120cmX80cmX151cm

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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