



CONDE VILLAR

QUINTA DAS ARCAS



Denomination: *Vinho Verde DOC*

Type: *Dry Red*

Year: *2022*

Grape Variety: *Vinhão*

Alcohol Content (%vol): *11,5*

Residual Sugar (g/dm³): *<1,5*

Total Acidity (g/dm³): *7,4*

Winemakers: *Fernando Machado and Henrique Lopes*

Grapes harvested by hand in selected plots at altitudes and worked from pruning to obtain the maximum concentration of color and aromas. Total destemming for better extraction of varietal aromas. Made in a traditional mill with foot treading.

Visual: High concentration dark ruby.

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

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

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

Weight: *1,21 kg*

EAN: *5603238133745*

Case: *6 bottles*

Measures: *220mmX150mmX340mm*

Weight: *7,26 kg*

EAN: *15603238133742*

Pallet: *Europallet 100 cases*

Measures: *120cmX80cmX175cm*

Weight: *747 kg*

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 cuisin e. (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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