

# ARCA NOVA



QUINTADASARCAS



Denomination: *Regional Minho*

Type: Dry White

Year: 2019

Grape Variety: *Alvarinho 100%*

Alcohol Content (%vol): 13,5

Residual Sugar (g/dm<sup>3</sup>): ≤1,5

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

Winemakers: *Fernando Machado and Henrique Lopes*

*Handpicked grapes, from vines with low yields.*

*Skin maceration, flotation clearing, and temperature controlled fermentation.*

*After alcoholic fermentation, bâtonnage during 1 month once a week.*

*On the market, after a minimum of 2 month aging in bottle.*

*Visual: Clear with light hay reflexes.*

*Aroma: Abundant yet elegant floral scents paired with pleasant and fresh fragrances of lemon and orange tree blossoming. Finishes with tropical aromas.*

*Flavour: Very rich structure with a full body and soft feel. Good finish.*

Bottle: *Renana Elite 750ml*

EAN: 5603238121834

Case: *6 bottles*

Measures: 255mmX168mmX378mm

EAN: 15603238121831

Pallet: *Europalette 80 cases*

Measures: 120cmX80cmX166cm

Weight: 1,53 kg

Weight: 9,47 kg

Weight: 740 kg

*Perfect as an aperitif during summer season, this wine also pairs perfectly with fish, poultry, salads, Asian and Mediterranean food. Also a good match for "tapas".*

*It should be served between 10C to 14C.*

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