



CONDE VILLAR



QUINTA DAS ARCAS

Denomination: *Old Brandy Conde Villar*

Origyn: Vinho Verde Region - Portugal

Alcohol Content (%vol): 40

Winemaker: *Fernando Machado and Henrique Lopes*

Grape Variety: *Loureiro 50%, Arinto 40%, Trajadura 10%*

*Selection lot of "charentais" destiled Vinho Verde and aged in oak.
8 Years Old*

Visual: Liquid and bright amber.

Aroma: Soft and sweet aromas with gentle vanilla nuances.

Flavour: The result of a very harmonious and well ballanced lot, where the spicy feeling is ponctuated by some fruit. A long and smooth finish.

Bottle: *Bamboo 500ml*

EAN: 5603238435405

Case: *6 garrafas*

Measures: *256mmX275mmX180mm*

EAN: 15603238432060

Pallet: *Europalette 120 caixas*

Measures: *120cmX80cmX140cm*

Weight: *1,16 kg*

Weight: *7,47 kg*

Weight: *917 kg*

Accompanying suggestion:

Ideal as a digestive drink or paired with a sweet or chocolat dessert.
Alternatively it can be used in several kinds of cocktails.

It should be appreciated at room temperature or otherwise on the rocks.

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

wines of
portugal 
a world of difference