



CONDE VILLAR

QUINTA DAS ARCAS

Denomination: *Regional Minho IG*

Type: Dry White

Year: 2018

Grape Variety: *Alvarinho*

Alcohol Content (%vol): 13,5

Residual Sugar (g/dm³): ≤1,5

Total Acidity (g/dm³): 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: *Flute 1500ml*

Weight: *2,75 kg*

EAN: *5603238136715*

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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