

QUINTA DAS ARCAS

Denomination: *Vinho Verde DOC*

Type: *Dry Red*

Year: 2014

Grape Variety: *Vinhão*

Alcohol Content (%vol): 12

Residual Sugar (g/dm³): 1,5

Total Acidity (g/dm³): 5,7

Winemakers: *Fernando Machado and Henrique Lopes*

Selected grapes from the best aspect vineyards.

Vinification with isobaric maceration for 34 hours.

Full malolactic fermentation.

Ageing process in French (90%) and American (10%) oak barrels for 6 months.

Visual: Clear with deep violet colour.

Aroma: Intense and fruity, red berries and grass, vanilla and chocolate.

Taste: Dry, with high acidity and tannins. The alcohol is low and the body is medium. The fruit and spices are well balanced with the oak.

For the last decades, Quinta das Arcas has been paying a special attention to the Vinhão variety, the main red grape in the Vinhos Verdes region. In special years for this grape, like 2007 and 2014, we prepare and release a special and limited series of a different and exquisite wine.

Suggested serving temperature 14C-16C.

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