ARCA NOVA

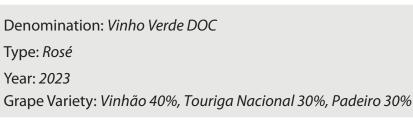




- LEALANCAS - SOCIEDADE AGRICOLA LDA - ROST



Quinta das Arcas 4440-392 Sobrado - Valongo info@quintadasarcas.com www.quintadasarcas.com



Alcohol Content (%vol): 11,5 Residual Sugar (g/dm3): 8 Total Acidity (g/dm3): 6,5 Winemakers: Fernando Machado and Henrique Lopes



Hand picked grapes at short distance from winery. Immediately destemmed and crushed to capture fresh aromas. Initial skin fermentation for colour improvement.

Visual: Clear and bright framboise colour. Aroma: Fresh and young aromas. Strawberries and raspberries crushed into currant with generous lime drops. Flavour: Nice structure and a good balance between the alcohol and acidity. The light fizz enhances the wine freshness.

Bottle: Bordalesa Transparente 750ml	Weight: <i>1,21 kg</i>
EAN: 5603238128772	
Case: 6 bottles	
Measures: 220mmX152mmX340mm	Weight: <i>7,41 kg</i>
EAN: 15603238128779	
Pallet: Europalete 100 cases	
Measures: 120cmX80cmX151cm	Weight: <i>762 kg</i>

This is a great wine to enjoy as an aperitif. With a meal, it pairs very well with fish dishes, grilled white meat or even a salad. Perfect pairing with Japanese food or chicken piri-piri. It should be served between 8°C to 10°C. It should be consumed until 2 year after bottling date.





