



QUINTA DAS ARCAS

ARCA NOVA



Denomination: *Vinho Verde DOC*

Type: *Rosé*

Year: *2023*

Grape Variety: *Vinhão 40%, Touriga Nacional 30%, Padeiro 30%*

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: *1,21 kg*

EAN: *5603238128772*

Case: *6 bottles*

Measures: *220mmX152mmX340mm*

Weight: *7,41 kg*

EAN: *15603238128779*

Pallet: *Europalet 100 cases*

Measures: *120cmX80cmX151cm*

Weight: *762 kg*

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.

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