



# CONDE VILLAR

QUINTADASARCAS



Denomination: *Vinho Verde DOC*

Type: Dry White

Year: 2023

Grape Variety: *Alvarinho 60%, Arinto 40%*

Alcohol Content (%vol): 12

Residual Sugar (g/dm<sup>3</sup>): ≤1,6

Total Acidity (g/dm<sup>3</sup>): 5

Winemakers: *Fernando Machado and Henrique Lopes*

*Immediately destemmed and then crushed to capture fresh aromas. Low temperatures fermentation in stainless steel vats. Batonnage every 2 weeks during 6 months.*

*Visual: Cristal clear with light hay reflexes.  
Aroma: Abundant yet elegant tropical aromas like apricot and stone fruit paired with pleasant and fresh fragrances of lemon and orange tree blossoming.  
Flavour: Very nice medium structure with a crispy and fresh acidity. The light fizz enhances the wine's freshness. Good dry finish.*

Bottle: Rhine Amber 750 ml

Weight: 1,21 kg

EAN: 5603238133813

Cases: 6 bottles

Weight: 7,40 kg

Measures: 220mmX150mmX340mm

EAN: 15603238133827

Pallet: Europalette 100 cases

Weight: 761 kg

Measures: 120cmX80cmX151cm

Perfect as an aperitif during summer season, this wine also pairs perfectly with fish, poultry, salads, Asian and Mediterranean food. It should be served between 10 a 12°C.

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

