



CONDE VILLAR

QUINTA das ARCAS

Denomination: Vinho Verde DOC

Type: Dry Red

Year: 2014

Grape Variety: Vinhão

Alcohol Content (%vol): 11,5

Residual Sugar (g/dm³): 2,5

Total Acidity (g/dm³): 6,5

Winemakers: Fernando Machado e Henrique Lopes

*Hand picked grapes at short distance from winery from selected parcels.
Total destemming for pure varietal extraction.
Pelicular carbonic fermentation during one week.*

*Visual: High concentration dark ruby.
Aroma: Very fresh and fruity aromas, reminding plums and well ripe wild berries.
Flavours: Strong, dense and concentrated structure. The tannins are there, but soft and well integrated in the complete set.*

Bottle: Bordalesa Prestige cor canela 0,75 L

Weight: 1,21 kg

EAN: 5603238133769

Case: 6 garrafas

Weight: 7,30 kg

Measures: 220mmX150mmX340mm

EAN: 1563238633761

Pallet: Europalette 100 caixas

Weight: 700 kg

Measures: 120cmX80cmX175cm

Attending to the red Vinho Verde Unique characteristic, this is a fully gastronomic wine. This means that this wine should be served exclusively during a meal. This wine makes an interesting pairing with strong flavored foods and heavy (fat) dishes from traditional cuisine. (e.g. Roast Pork, traditional Portuguese cuisine).

It should be served between 14°C to 16°C

Due to its high colour concentration it is normal to find sediments in the bottom of the bottle.

Quinta das Arcas

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Seja responsável. Beba com moderação.

