



CONDE VILLAR

QUINTADASARCAS



Denomination: *Vinho Verde DOC*

Type: *Dry White*

Year: *2016*

Grape Variety: *Loureiro 50%, Arinto 40%, Trajadura 10%*

Alcohol Content (%vol): *10,5*

Residual Sugar (g/dm³): *6*

Total Acidity (g/dm³): *6*

Winemakers: *Fernando Machado and Henrique Lopes*

*Grapes harvested and vinified rapidly without oxidation.
Grapes de-stemmed to obtain the most expressive varietal aromas and less astringent wines.
Low temperatures fermentation in stainless steel vats.*

*Visual: Bright and clear with a light lemony colour.
Aroma: Fruity and fresh. Clean and pleasant aromas add a rich and interesting bouquet. Green apples is the most evidence.
Flavour: It presents itself with a soft minerality, very well balanced and medium structure.*

Bottle: *Reno âmbar 750 ml*

EAN: *5603238133806*

Case: *6 bottles*

Measures: *220mmX150mmX340mm*

EAN: *3563238133807*

Pallet: *Europalette 100 cases*

Measures: *120cmX80cmX175cm*

Weight: *1,25 kg*

Weight: *7,64 kg*

Weight: *785 kg*

*Enjoy this wine on a Picnic or at an outdoors cocktails party.
Ideal to pair with fish meals, salads and poultry.
It is amazing with Asian dishes and seafood.
It should be served between 8°C to 10°C.
Better if consumed until 2 years after bottling date.*

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