



CONDE VILLAR

QUINTADASARCAS



Denomination: *Vinho Verde DOC*

Type: *Dry White*

Year: *2023*

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

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

Residual Sugar (g/dm³): *7,8*

Total Acidity (g/dm³): *5,8*

Winemakers: *Fernando Machado and Henrique Lopes*



"Certificado por Kivo Sativa"
Vinho de uvas produzidas em modo de produção integrada.



VEGAN

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*

Weight: *1,29 kg*

Case: *6 bottles EAN: 3563238133807*

Weight: *7,75 kg*

Measures: *225mmX155mmX340mm*

Pallet: *Europalette 100 cases*

Weight: *796 kg*

Measures: *120cmX80cmX175cm*

Bottle: *Reno 375 ml EAN: 5603238131802*

Weight: *0,67 kg*

Case: *12 bottles EAN: 25603238131813*

Weight: *8 kg*

Measures: *270mmX205mmX270mm*

Pallet: *Europalette 84 cases*

Weight: *693 kg*

Measures: *120cmX80cmX177cm*

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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