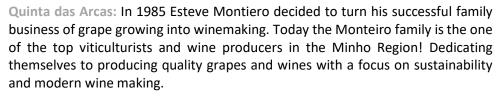


ARCA NOVA

Loureiro 2022



Tasting notes: Clear and clean lemony color with highly aromatic tropical notes of mango and banana. Nice structure with crisp acidity, and a light fizz enhancing the tropical fruits.

Wine Makers: Fernando Machado and Henrique Lopes

Appellation: DOC Vinho Verde, Vale de Sousa Imported since: 1998

Grapes: 100% Loureiro; One of the most famous grapes in the region that is generally used to boost aromatics in blends, but on its own is very impressive with ripeness and intensity that ultimately makes a very refreshing wine!

Soil: Granite Elevation 984-1,148ft

Vine Age: 4 to 30 years Yield: 4.5 tons per acre Harvest Dates: 20th of September to 20th October

Fermentation: Short maceration followed by low-temperature fermentation for

15-20 days in small stainless-steel tanks with bâtonnage.

Certification: Sustainable IPM

TA: 6 RS: 8 grams per liter Alc: 11.5 % UPC: 7 50428 215677

D.O.C. Vinho Verde: Located along the Atlantic coast in northern Portugal, Vinho Verde lies between the city of Oporto and the northern border with Spain. Vinho Verde translates to 'green wine', referring to the appearance of the region which is lush and green thanks to high precipitation and influence from the Atlantic Ocean. The area is mostly known for its light and refreshing white wines but also produces elegant and floral whites, rosé, reds, and sparkling wines in diverse styles. Wine has been produced in this region for over 2,000 years since the Romans brought vines to the area during the Roman Empire.





Other Wines Available:

ARCA NOVA Vinho Verde ARCA NOVA Vinho Verde Rose ARCA NOVA Alvarinho





